



QUINTA DO PORTAL

VINTAGE 2011

PORT WINE

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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VITICULTURAL INFO :

2011 was a challenging year in the vineyards. The rainfall in December was quite high (this is an important point for the vine development) but in the overall for the autumn/winter months was quite normal. We had an early flowering due to the hot weather in April and May (several heat waves), which together with high humidity levels forced us to do several treatments. On the end of June there was a heat wave in some Douro areas, that led to grape burning in some of the most sensitive varieties, like Tinta Barroca. June was a month with big temperature amplitudes. July was also relevant for the vine development, as it was much colder than usual. The rain by the end of August was crucial for the potential quality of the year because it created conditions for an excellent maturation. With all these conditions, the final result was an earlier harvest – 10 to 15 days.

MIGUEL SOUSA

WINEMAKING NOTES:

For the first time we started picking grapes for Vintage Port in August! The majority of the fruit for the 2011 came from Quinta dos Muros where the Touriga Nacional and Tinta Roriz coped very well with the heat throughout the Summer. These grapes were macerated in closed vats and the grapes from the older vineyards in lagar. The wine was carefully and slowly aged in our cellars in the Douro and now reveals mature fruit retaining freshness and accessibility. It shows strong minerality that balances very well with the concentration and power of the wine.
PAULO COUTINHO

GRAPE VARIETIES:

Touriga Nacional (40%), Tinta Roriz (30%), Touriga Franca (30%).

HARVEST INFORMATION:

Type:

Hand picked / transported in small cases.

Date:

25 and 29 August for varietals and 17 Sept for traditional parcels.

Yield: 5,0 tons/ha

WINEMAKING:

Alcoholic Fermentation:

Maceration in stainless steel "Lagares" and vats with temperature control at 28-30°C.

Ageing:

Bottled 2 years after picking, after being aged for one year in old barrels.

WINE ANALYSIS:

	REG.	17586
Alc. on Label:	20,00%	
Alcohol in Wine:	20,52%	
Residual Sugar:	112 (g/dm ³)	
Total acidity :	3,6 (g/l)(Ác.Tart)	
pH:	3,98	

BOTTLING:

Date/type of closure:

Will be bottled in July 2013

Quantity: 13.600 bottles

NUTRITIONAL FACTS:

Calories: 163 cal/100ml

Other information:

Suitable for vegetarian

Suggestions:

To enjoy with your favourite chocolate, cheese or cigar.