



PORTAL  
20 YEAR OLD AGED

TAWNY PORT



375ml

90  
Points



#### VITICULTURAL INFO:

The Douro is the oldest and one of the most important wine regions in the world. Located in Northeast Portugal, within the Douro River basin, surrounded by craggy mountains that give it very particular soil and climacteric characteristics, this region spreads over a total area of approximately 250 000 hectares and is divided into three sub-regions that differ greatly from each other not only as regards the weather but also for socio-economical reasons.

Quinta do Portal properties are located in the Cima-Corgo subregion, an area that has been showing very good balance regarding its resistance to climate changes. The vineyards are spread by 5 estates - Quinta do Portal, Quinta do Confradeiro, Quinta dos Muros, Quinta da Abelheira and Quinta das Manueles - in a total of 100 ha under vines. The different altitudes and solar exposures and the variety of grape varieties allow us to produce excellent grapes that produce a diversity of wines of great quality.

MIGUEL SOUSA  
Agronomist

#### WINEMAKER NOTES:

Pale amber in colour, this Port has a great fragrance, character and length of flavour with plum and orange notes, but also walnuts and almonds that gives complexity. Elegant on palate but develop an incredible complexity till the excellent finish.

PAULO COUTINHO  
Winemaker

QUINTA DO  
**PORTAL**

DOURO VALLEY  
PORTUGAL



[www.quintadoportal.com](http://www.quintadoportal.com)

#### GRAPE VARIETIES AND PARCELS:

**Varieties:** Traditional red varieties such as Tinta Roriz, Touriga Franca, Tinta Barroca and Touriga Nacional.

#### HARVEST INFORMATION:

**Type:** Hand picked/transported by big baskets.

**Date:** September/October each year.

**Yield:** 6 tons/ha

#### VINIFICATION:

**Crushing:** Crushed but not destalked.

**Tanks:** Traditional way: "Lagar".

**Fermentation:** Maceration by foot at aprox. 28-30°C.

#### FINISH TREATMENTS:

**Barrel ageing:** It rest in old casks for many years till bottling.

#### WINE ANALYSIS: REG. 18445

(Alc. on label: 20% Vol)

**Alcohol in wine:** 19,80%

**Residual sugar:** 119 (g/dm<sup>3</sup>)

**Total acidity:** 3,75 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,57

#### BOTTLING:

**Date/type of closure:** Bottled each year to meet the current demand in order to maintain his freshness.

**Quantity:** 7.500 bottles per year.

#### NUTRITIONAL FACTS:

**Calories:** 159 cal/ 100ml

**Other info:** May be included in vegetarian diet.

**Suggestions:** A perfect end to a special dinner. Excelent to pair with cigars.