

90
Points

WINEENTHUSIAST
MAGAZINE



PORTAL
PORTO LÁGRIMA

PORT WHITE WINE

QUINTA DO
PORTAL

DOURO VALLEY
PORTUGAL



www.quintadoportal.com

GRAPE VARIETIES AND PARCELS:

Varieties: Malvasia Fina (80%), Viosinho (10%) and Gouveio (10%).

HARVEST INFORMATION:

Type: Hand picked.

Date: September

Yield: 5,0 tons/ha

VINIFICATION:

Fermentation: Stainless steel after crushing and destalking.

Fermentation: Maceration at 24- 26°C.

Ageing: 3 years in seasoned barrels.

WINE ANALYSIS: REG. 15689

(Alc. on label: 19,5% Vol)

Alcohol in wine: 19,36%

Residual sugar: 150,5 (g/dm³)

Total acidity: 3,49 (g/dm³)(Ác. Tart.)

pH: 3,50

BOTTLING:

Date/type of closure: one bottling per year/
natural cork.

NUTRITIONAL FACTS:

Caloric value: 169 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: Enjoy chilled (12°C),
as a dessert wine.

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 climatic 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 sub-region, 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 Manuelas - 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:

This is the sweetest category of white Ports. Due to the quantity of residual sugar, this wine tends to gain golden and oxidized colours, but it shall keep the fruitiness and freshness to balance the alcohol and the sugar. With a golden tone this wine shows aromas of orange peel, honey and dry fruits. In the mouth is deliciously sweet and elegant. It's fresh and has great complexity of structure and fragrances. Enjoy with your favourite desserts!

PAULO COUTINHO
Winemaker

2009.APR.23