



QUINTA DO PORTAL MOSCATEL DOURO

DOURO DOC

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DOURO VALLEY
PORTUGAL

QUINTADOPORTAL.COM

GRAPE VARIETIES:

Moscatel Galego 100%.

HARVEST INFORMATION:

Type: Hand picked/transported in small cases.

Date: September.

Yield: 3,75 tons/ha

VINIFICATION:

Alcoholic fermentation: In stainless steel vats at temperature controlled (18-20°C).

Ageing: It's kept in stainless steel with the best conditions in order to keep its freshness.

WINE ANALYSIS: REG. 00395

Alcohol: 17,50%

Residual sugar: 95,1 (g/dm³)

Total acidity: 4,2 (g/dm³)(Ác. Tart.)

pH: 3,31

NUTRITIONAL FACTS:

Caloric value: 74 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: It should be served fresh and can be enjoyed as an aperitif or with fruit pies and creamy cheeses.

WINEMAKER NOTES:

It has a very elegant and beautiful colour, a delicate body and an excellent balance between the sweetness and acidity. It's a wine with a fabulous aroma and excellent taste.

PAULO COUTINHO