

QUINTA DO PORTAL

DOURO VALLEY
PORTUGAL

PORTAL 10 YEARS OLD TAWNY PORT PORT WINE

GRAPE VARIETIES

Traditional red varieties such as Tinta Roriz, Touriga Franca, Tinta Barroca, Touriga Nacional and others.

HARVEST

Hand picked / transported in small cases.

Date

September/October each year.

Yield

6,0 tons/ha

VINIFICATION

Alcoholic fermentation

Maceration in stainless steel vats at temperature control 28-30°C.

Ageing

It ages in old casks an average of 10 years before bottling.

WINE ANALYSIS

22070

Alcohol 20% vol

Residual sugar 131 (g/dm³)

Total acidity 3,4 (g/dm³)(Ác. Tart.)

pH 3,54

BOTTLING

Date/type of closure

Bottled to meet the current demand in order to keep its freshness.

Quantity

20.000 bottles per year.

NUTRITIONAL FACTS

Caloric value

161 cal/100ml

Other info

Suitable for vegetarian diet.

Suggestion

Serve slightly chilled with crème-brûlé, macadamia and vanilla ice-creams or apple pie.



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.

WINEMAKER NOTES

Lively tawny in colour, it shows an intense aroma of dry fruits, although some notes of young red fruits are also present. It's full-bodied with some peppery notes. The finish is very long. A very polyvalent old Port.

PAULO COUTINHO

AWARDS



Decanter Highly Recommended



CWSA Gold Medal



Gold Medal International Wine Challenge

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