

# QUINTA DO PORTAL

DOURO VALLEY  
PORTUGAL

## PORTAL 10 YEAR OLD WHITE PORT PORT WINE

### GRAPE VARIETIES

Traditional white varieties from the Douro Valley such as Malvasia Fina, Gouveio and Rabigato.

### HARVEST

Hand picked / transported in small cases.

### Date

Grapes picked during September.

### Yield

6,0 tons/ha

### VINIFICATION

#### Alcoholic fermentation

Maceration in stainless steel vats at 24-26°C.

### Ageing

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

### WINE ANALYSIS

18907

**Alcohol** 20% vol

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

**Total acidity** 3,74 (g/dm<sup>3</sup>)(Ac. Tart.)

**pH** 3,45

### BOTTLING

#### Date/type of closure

Bottled to meet the current demand.

### Quantity

12.000 bottles (375ml) per year.

### NUTRITIONAL FACTS

#### Caloric value

157 cal/100ml

### Other info

Suitable for vegetarian diet.

### Suggestion

Served slightly chilled (12°C) with crème-brul e, cheeses, or simply as an after dinner Port.



## 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

This Port Wine impresses by the harmony between the complexity of a old wine (with dry fruits and spices) and its freshness (marked by yellow fruits and floral notes).

It has a shiny golden colour showing very good acidity that balances with its spicy and honeyed character.

The final is long and fresh inviting for another sip.

PAULO COUTINHO

## AWARDS



P10AW, T1/G2 | 23-dec-19