



QUINTA DO PORTAL 30 YEAR OLD AGED

TAWNY PORT

91
Points

Wine Spectator
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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:

Golden in color, excellent flavors of hazelnuts, a hint of toasted almonds, and a rich and exotic mandarin orange sweetness. An excellent balance of sweetness and acidity on palate. Excellent retro-nasal dried fruit aromas, leaving a long and intense finish.

PAULO COUTINHO
Winemaker

QUINTA DO PORTAL

DOURO VALLEY
PORTUGAL



www.quintadoportal.com

GRAPE VARIETIES AND PARCELS:

Varieties: Traditional varieties of the Douro.

Parcels: Quinta dos Muros and Quinta da Abelheira.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: September/October each year.

Yield: 6 tons/ha

VINIFICATION:

Crushing: Destalking and crushing.

Tanks: Traditional way: "Lagar".

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

FINISH TREATMENTS:

Barrel ageing: More than 30 years in barrels.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 14792

(Alc. on label: 20% Vol)

Alcohol in wine: 20,05%

Residual sugar: 131,4 (g/dm3)

Total dry extract: 162,2 (g/dm3)

Total acidity: 4,57 (g/dm3)(Ác. Tart.)

BOTTLING:

Date/type of closure: Please read bottling date on the back-label; natural cork (t-cork).

Quantity: This wine is bottled upon our manual demand.

NUTRITIONAL FACTS:

Calories: 170 cal/ 100ml

Other info: May be included in vegetarian diet.