

QUINTA DO  
**PORTAL**  
DOURO VALLEY  
PORTUGAL

**PORTAL**  
**40 YEARS OLD TAWNY PORT**  
PORT WINE

**GRAPE VARIETIES**

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

**HARVEST**

Hand picked/ transported in small cases.

**Date**

September 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 seasoned casks for an average of 40 years before bottling.

**WINE ANALYSIS**

21822

**Alcohol** 20% vol

**Residual sugar** 129 (g/dm<sup>3</sup>)

**Total acidity** 4,30 (g/dm<sup>3</sup>)(Ac. Tart.)

**pH** 3,52

**BOTTLING**

**Date/type of closure**

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

**Quantity**

Approx. 1.000 bottles per year.

**NUTRITIONAL FACTS**

**Caloric value**

163 cal/100ml

**Other info**

Suitable for vegetarian diet.

**Suggestion**

To pairing with your favourite pudding or soft cheeses.



**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**

An orange-maple color with a golden rim and amber glints in the center. In the aromas we find orange liqueur, very delicate nuttiness and spices. Extremely balanced on its sweetness, we can find some honey notes, but with an incredible fresh acidity alongside! A complex and lingering nutty finish. A superb Port!

PAULO COUTINHO

**AWARDS**



P40A, T3/G1 | 23-dec-19