

**GOLD MEDAL**  
International Wine Challenge



**95**  
Points

**WINE ENTHUSIAST**  
MAGAZINE

**18**  
Points

*Jancis Robinson*  
fine writing on fine wines



## PORTAL + PORTO VINTAGE 2003

PORT WINE

QUINTA DO  
**PORTAL**  
ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



[www.quintadoportal.com](http://www.quintadoportal.com)

### GRAPES AND PARCELS:

**Varieties:** Touriga Nacional (40%), Tinta Roriz (30%), Tinta barroca and Touriga Franca (30%).

### HARVEST INFORMATION:

**Type:** Hand picked/ transported in small cases.

**Date:** 24th till 27th September.

**Yield:** 5,0 tons/ha

### VINIFICATION:

**Crushing:** Semi-destalked and crushed.

**Tanks:** Traditional way: "Lagar" and Stainless steel tanks.

**Fermentation:** Maceration at aprox. 29-31 °C.

### FINISH TREATMENTS:

**Barrel Ageing:** One year in cask, and bottled in July 2005.

**Stabilisation:** No Cold.

### WINE ANALYSIS: REG. 13325

**Alcohol:** 20,23%

**Baumé:** 3,5

**Residual sugar:** 100,3 (g/dm<sup>3</sup>)

**Total dry extract:** 128,5 (g/dm<sup>3</sup>)

**Total acidity:** 4,35 (g/dm<sup>3</sup>)(Ác. Tart.)

**Volatile acidity:** 0,25 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,83

### BOTTLING:

**Quantity:** 7.910 bottles and 63 magnuns.

### NUTRITIONAL FACTS:

**Calories:** 84 cal/100ml.

**Other info:** Suitable for vegetarians.

### SUGGESTIONS:

To be enjoyed with dark chocolate or blue cheeses.

### VITICULTURE INFORMATION:

The winter of 2002/2003 was very wet and cold. A rainfall of 1,000ml/m<sup>2</sup> was registered between November and March – the average is 600ml/m<sup>2</sup>.

Perfect flowering conditions occurred at the end of May – high temperatures, bright conditions and high pollen concentration. From this stage on, the occasional rainfall was not important. During the first 15 days of August a heat wave stopped the growing cycle – a minimum temperature of 35°C and less than 10% humidity were registered. Thankfully the last days of August were cooler with two days of light rain, this helped the process of maturation.

MIGUEL SOUSA  
Agronomist

### WINEMAKER COMMENTS:

A dark purple colour with notes of strawberry, spices and a touch of cedar.

PAULO COUTINHO  
Winemaker