



QUINTA DO PORTAL TREVO BRANCO 2017

DOC VINHO VERDE

QUINTA DO PORTAL

DOURO VALLEY
PORTUGAL



www.quintadoportal.com

VITICULTURAL INFO:

The climate in the region is heavily conditioned by the orographic characteristics and the organization of the hydrographic network.

The most important aspect is the annual rainfall, with high totals (1500mm concentrated in the Winter and Spring). The soil is mostly originated in the desagregation of granite. It's not deep with sandy textures. The acidity is naturally high. Fertility levels are low. The main white varieties in the region are Loureiro, Arinto, Trajadura, Avesso and Alvarinho. As for the reds we have Espadeiro, Vinhão e Borraçal.

WINEMAKER NOTES:

This wine is produced from grapes traditionally used in the Vinho Verde demarcated region, especially in the Sousa sub-region.

This truly genuine wine has all the quality characteristic of this exceptional area. It is distinguished by its richness, taste and aroma.

PAULO COUTINHO
Winemaker

GRAPE VARIETIES AND PARCELS:

Loureiro (40%), Trajadura (40%) e Arinto (20%).

HARVEST INFORMATION:

Type: Hand-picked and transported to winery in small cases.

VINIFICATION:

Fermentation: In stainless steel vat. Temperature between 12°C and 14°C.

Ageing: The wine rests in stainless steel vats until bottling in order to keep its freshness.

WINE ANALYSIS:

Alcohol: 10,5% Vol

Residual sugar: 4,8 (g/dm³)

Total acidity: 6,0 (g/dm³)(Ác. Tart.)

pH: 3,20

BOTTLING:

Date/type of closure: January 2017 with natural cork or screwcap.

NUTRITIONAL FACTS:

Caloric value: 69 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: Young and delicate, it should be served with fish, seafood and white meat dishes.

Serving temperature: 8°C to 10°C.