



QUINTA DO PORTAL PORTO VINTAGE 2003

PORT VINTAGE

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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VITICULTURE INFORMATION:

The winter of 2002/2003 was very wet and cold. A rainfall of 1,000ml/m² was registered between November and March – the average is 600ml/m².

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:

An excellent year that will leave its mark for ever (for all eternity!) In a year of difficult fermentations, we made this 'gem' with a colour of intense purple, notes of red fruit and plums. Full bodied, well balanced, with stimulating intricacy. The finish is exceptionally long and complex.

PAULO COUTINHO
Winemaker

GRAPES AND PARCELS:

Varieties: Touriga Nacional (40%), Tinta Roriz (30%), Tinta barroca/ 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. 13338

Alcohol: 20,15%

Baumé: 3,3

Residual sugar: 99,1 (g/dm³)

Total dry extract: 124,9 (g/dm³)

Total acidity: 3,89 (g/dm³)(Ác. Tart.)

Volatile acidity: 0,20 (g/dm³)(Ác. Tart.)

pH: 3,84

BOTTLING:

Quantity: 5.534 ½ bottles, 21.662 bottles and 302 magnans.

WINE TASTING:

A very deep purple colour and loads of fruit on the nose. The finish is exceptionally long and we can find some traces of black pepper.

SUGGESTIONS:

To be enjoyed with dark chocolate or blue cheeses.