



QUINTA DO PORTAL  
VINTAGE PORTO 1997

PORT WINE

QUINTA DO  
**PORTAL**

FINE WINEMAKERS  
DOURO VALLEY



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

#### VITICULTURAL INFO:

The winter of 1997 was harsh with snow covering out Quintas in early January. However it was quite a brief winter. February and March were very warm, with temperatures as high as 30°C. No rain fell until March which led to 'bud burst' two weeks earlier than usual and rapid vine development. In April and May the wet weather returned and cooled down for the remainder of spring, allowing for an even development. By mid-August we had hot and dry conditions that remained throughout September. This allowed excellent ripening of the grapes.

MIGUEL SOUSA  
Agronomist

#### WINEMAKER NOTES:

Our 1997, is our second "Declared Vintage". Has a concentrated complexion of deep purple, it is perfumed with intense bitter chocolate aromas, cassis and raspberry jam. It possesses an extremely well balanced structure with immense power on the finish. A memorable wine waiting to be discovered.

PAULO COUTINHO  
Winemaker

#### GRAPE VARIETIES AND PARCELS:

**Varieties:** Traditional red varieties with dominance of Tinta Roriz and Touriga Nacional.

#### HARVEST INFORMATION:

**Type:** Hand picked/transported by big baskets.  
**Date:** Picked on 16th September.  
**Yield:** 5 tons/ha

#### VINIFICATION:

**Tanks:** Traditional way: "Lagar".  
**Fermentation:** Maceration in stone lagar at a temperature of 28-30°C.

#### FINISH TREATMENTS:

**Barrel ageing:** It ages for two years before bottling.

#### WINE ANALYSIS: REG. 10358

(Alc. on label: 20% Vol)  
**Alcohol in wine:** 19,20%  
**Residual sugar:** 98,2 (g/dm<sup>3</sup>)  
**Total acidity:** 4,28 (g/dm<sup>3</sup>)(Ac. Tart.)  
**pH:** 3,52

#### BOTTLING:

**Date/type of closure:** November 1999 with natural cork.  
**Quantity:** 16.224 bottles.

#### NUTRITIONAL FACTS:

**Calories:** 146,8 cal/ 100ml  
**Other info:** May be included in vegetarian diet.  
**Suggestions:** To be served at 16-18°C with your favourite chocolate or cheese, but you can also enjoy it by its own after a dinner.