



QUINTA DO PORTAL GRANDE RESERVA 2003

VQPRD DOURO RED

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

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:

In a particularly good year for Ports and Douro's (which is unusual) but with a difficult fermentation, we succeeded in producing this Grande Reserva – concentrated in colour, with a very complex aromatic profile in which mature fruit (black plum), clove, sweet impressions and a sophisticated toastiness are evident. Full bodied with dense tannins, complex and rich in the mouth with a long aromatic persistence.

PAULO COUTINHO
Winemaker

GRAPES AND PARCELS:

Varieties: Touriga Nacional (50%), Touriga Franca (25%) and Touriga Roriz (25%).

Parcels: Quinta do Portal and Quinta dos Muros.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 17th till 27th September .

Yield: 5,5 tons/ha

VINIFICATION:

Crushing: Destalked and crushed.

Tanks: Stainless steel vats.

Fermentation: Maceration at 26–28°C.

Malolactic: Yes.

FINISH TREATMENTS:

Ageing: Aged for 14 months in new French oak.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 03062

Alcohol: 14,5%

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Residual sugar: 3,3 (g/dm³)

Total dry extract: 35,5 (g/dm³)

Total acidity: 48,6 (g/dm³)(Ác. Tart.)

BOTTLING:

Date/cork: Fev. 2006; natural cork.

Quantity: 14.600 bottles.

WINE TASTING:

Unavailable.

NUTRITIONAL FACTS:

Calories: 106 cal/ 100ml.

Other info: Suitable for vegetarians.

SUGGESTIONS:

The wine will repay careful cellaring for up to 8 years, but is excellent now with classic flavoured red meat dishes.