



QUINTA DO PORTAL
AURU TINTO 2001

DOC DOURO

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



VITICULTURAL INFO:

The Douro is the oldest and one of the most important wine regions in the world. Located in Northeast Portugal, within the Douro River basin, surrounded by craggy mountains that give it very particular soil and climacteric characteristics, this region spreads over a total area of approximately 250 000 hectares and is divided into three sub-regions that differ greatly from each other not only as regards the weather but also for socio-economical reasons.

Quinta do Portal properties are located in the Cima-Corgo sub-region, an area that has been showing very good balance regarding its resistance to climate changes. The vineyards are spread by 5 estates - Quinta do Portal, Quinta do Confradeiro, Quinta dos Muros, Quinta da Abelheira and Quinta das Manueles - in a total of 100 ha under vines. The different altitudes and solar exposures and the variety of grape varieties allow us to produce excellent grapes that produce a diversity of wines of great quality.

MIGUEL SOUSA

WINEMAKER NOTES:

When opening the bottle, the wine will show slightly closed. It should therefore be decanted 30 minutes before pouring. You'll get then aromas of blackberry, cocoa, cinnamon and some toasted notes. In the mouth is lively, with fine acidity, silky tannins and a seductive and very long final. It's a wonderful red wine that continues ageing in bottle in a fantastic way.

PAULO COUTINHO

GRAPE VARIETIES:

Tinta Roriz (50%) and Touriga Nacional (50%).

HARVEST:

Type:

Hand-picked and transported to winery in small cases.

Date

15th September for Tinta Roriz and 24th September for Touriga Nacional.

Yield: 5,5 tons/ha

WINEMAKING:

Alcoholic fermentation:

Maceration at 28-30°C on little "lagares" and using gravity process to transport or move grapes/juice/wine.

Ageing:

It has aged 14 months in new French oak barrels.

WINE ANALYSIS: REG. 200306078

Alc. on Label:	14,50%
Álcool on Wine:	14,68%
Residual Sugar:	0,0 (g/dm ³)
Total acidity:	5,0 (g/l)(Ác.Tart)
pH	3,61

BOTTLING:

Date/Closure:

August 2003 with natural cork.

Quantity: 2.777 bottles and 162

NUTRITIONAL FACTS:

Calories: 84 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

Try to decanter minimum 30 minutes before, with the wine already at 13-14°C.