



PORTAL
QUINTA DOS MUROS
PORTO VINTAGE 2014

PORT WINE

QUINTA DO
PORTAL

DOURO VALLEY
PORTUGAL



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92
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VITICULTURAL INFO:

Fall and Winter were atypical with both rainfall and temperatures well above average.

Budburst occurred between the second and third weeks of March and the vegetative cycle started quickly, due to the availability of water in the subsoil and the high temperatures. Flowering came in May. There was some "desavinho" (no transformation of the flower into fruit) in the higher ground vineyards.

In this period there was an higher than average disease pressure. In the Summer we had moderate temperatures with high rainfall in July that favored the optimal development of the grapes and exuberance of the foliar surface. This led to great expectations towards the overall quality of the vintage. However in September there was persistent rainfall that deteriorated the quality of some varieties by not allowing their correct maturation.

MIGUEL SOUSA
Agronomist

WINEMAKER COMMENTS:

Produced with grapes from Quinta dos Muros in the East slopes of the Pinhão valley, where Touriga Nacional with southern solar exposure finds the ideal conditions to develop structure and complexity besides the ripe black fruit, and where Tinta Roriz, with a western exposition develops the acidity and aromatic freshness to this Vintage Port. Vinification takes place in both lagar and closed vats. The wine is dark purple with an attractive aroma of violets, plum and raspberry. It's a velvety wine, well balanced but with serious and powerful tannins and fine acidity. A serious Port, fresh and well balanced that could only be from the Pinhão valley!

PAULO COUTINHO

GRAPE VARIETIES AND PARCELS:

Varieties: Touriga Nacional (40%), Tinta Roriz (30%) and Touriga Franca (30%).

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: Picked between 20 September and 4 October.

Yield: 4,6 tons/ha

VINIFICATION:

Alcoholic Fermentation: Maceration in stainless steel "Lagares" and vats with temperature control at 28-30°C.

Ageing: Bottled 2 years after picking, after being aged for one year in old barrels.

WINE ANALYSIS: REG. 19332

Alcohol: 20,00% Vol

Residual sugar: 110,0 (g/dm³)

Total acidity: 3,6 (g/dm³)(Ác. Tart.)

pH: 3,92

BOTTLING:

Date/type of closure: July 2016 with natural cork.

Quantity: 13880 bottles and 60 magnums.

NUTRITIONAL FACTS:

Caloric value: 76 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: It's easy to pair this young vintage, but we think it's great after dinner with just some dry fruits and a group of friends.