



QUINTA DOS MUROS VINTAGE PORTO 2016

VINHO DO PORTO

QUINTA DO PORTAL

DOURO VALLEY
PORTUGAL

QUINTADOPORTAL.COM

VITICULTURAL INFO:

2016 was a very didactical and challenging year! After a rainy Winter, that was warmer than usual, Spring was unexpectedly wet and cool! The rainfall was 40% higher than the average of the last years. This delayed the vegetative cycle, and it was absolutely necessary to work intensively in order to protect the vines. Despite the normal weather conditions in June and July, the disease pressure was still too high, obliging us to intervene in the vineyards more than usual. August was very hot what slowed the maturation and put considerable strain on the vines, even stopping the maturation in some varieties. We finally we had some rain in the end of the month. But maturation continued to be very slow and it was difficult to decide when to harvest! We started picking Tinta Roriz on the 6th September, followed by white varieties on the 11th. We finished picking on the 15th October. A long and patient harvest under excellent weather to pick, and only with some little and harmless rainfall by the middle of September! The challenge was overcome! We understood the plant and the result was the creation of fine personalized wines!

WINEMAKER NOTES:

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 fresh and 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:

Touriga Nacional (35%), Tinta Roriz (35%),
Touriga Franca (30%).

HARVEST INFORMATION:

Type: Hand picked/transported in small cases.

Date: Picked on 5th and 6th 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. 20590

Alcohol: 20%

Residual sugar: 110,0 (g/dm³)

Total acidity: 4,48 (g/dm³)(Ác. Tart.)

pH: 3,72

BOTTLING:

Date/type of closure: June 2018 with natural cork.

Quantity: 13.300 bottles

NUTRITIONAL FACTS:

Caloric value: 157 cal/100ml

Other info: Suitable for 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.