



QUINTA DO PORTAL 10 YEAR OLD WHITE PORTO

PORT WINE

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



www.quintadoportal.com

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
Agronomist

WINEMAKER NOTES:

This Port Wine impresses by the harmony between the complexity of a old wine (with dry fruits and spices) and its freshness (marked by yellow fruits and floral notes).

It has a shiny golden colour showing very good acidity that balances with its spicy and honeyed character.

The final is long and fresh inviting for another sip.

PAULO COUTINHO
Winemaker

GRAPE VARIETIES:

Varieties: Traditional white varieties from the Douro Valley such as Malvasia Fina, Gouveio, or Rabigato.

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.
Date: Grapes picked during September.
Yield: 6,0 tons/ha

VINIFICATION:

Fermentation: Maceration in stainless steel vats at 24-26°C.
Ageing: It's a blend of wines from different vintages, that age for a minimum of 10 years in seasoned barrels.

WINE ANALYSIS: *REG. Provisional*

Alc. on label: 20,00% Vol
Alcohol in wine: 20,20%
Residual sugar: 113,00 (g/dm³)
Total acidity: 3,4 (g/dm³)(Ác. Tart.)
pH: 3,45

BOTTLING:

Date/type of closure: Natural cork (t-cork)
Quantity: 12.000 bottles (375ml) per year.

NUTRITIONAL FACTS:

Caloric value: 160 cal/100ml
Other info: May be included in vegetarian diet.
Suggestion: Served slightly chilled (12°C) with crème-brûlé, cheeses, or simply as an after dinner Port.

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