



QUINTA DO PORTAL

VINTAGE PORT 2008

PORT WINE

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PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

VITICULTURAL INFO 2007/2008:

We had a winter with low rainfall and an average temperature higher than normal.

With April came a heat wave and also quite a lot of rain that allowed a considerable vegetative expansion. In May the temperatures were lower than expected what allied to high rainfall led to some "desavinho" and "bagoinha".

August was crucial and marked the average quality of the grapes due to an extraordinary thermic amplitude. The maturations were slow but effective. During the harvest the temperatures were mild and the rainfall weak. In quantity terms we had less 40% than a normal crop.

MIGUEL SOUSA

WINEMAKING NOTES:

Very dark purple, with good intensity. Notes of plum and black fig, in a clean and pure profile. The alcohol is well integrated, silky and with some chocolate flavour that is typical from old parcels. The acidity, sugar and the alcohol are in harmony, revealing the potential of this wine.

PAULO COUTINHO

GRAPE VARIETIES AND PARCELS:

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

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: 2nd September to 1st October.

Yield: 4,5 tons/ha

VINIFICATION:

Fermenting tanks: Stainless steel "Lagares" and vats.

Fermentation: Maceration with temperature control at 28-30°C.

WINE ANALYSIS:

REG. 16194

(Alc. on label: 20% Vol)

Alcohol wine: 20,02%

Residual sugar: 101,4 (g/dm³)

Total extract: 124,9 (g/dm³)

Total acidity: 4,00 (g/dm³)(Ác. Tart.)

pH: 3,94

BOTTLING:

Date/type of closure: July 2010 with natural cork

Quantity: 6.267 bottles, 631 half-bottles, 40 magnums and 6 double magnums

NUTRITIONAL FACTS:

Caloric value: 156 cal/100ml

Other information: Suitable for vegetarian

Suggestions: To enjoy with your favourite chocolate, cheese or cigar.