

QUINTA DO PORTAL, MOSCATEL GALEGO BRANCO, 2017



Wine Introduction

The distinguishing characteristics of their wines are their elegance and freshness, as their objective is to bottle wines that people can enjoy with true pleasure.

Quinta Do Portal try to have the best relation pleasure/price in all the different quality levels.

Tasting Notes

"This delicious wine shows a profusion of floral and fruity notes, with fresh and citric aromas such as orange blossom, orange peel and roses. In the mouth it is very mineral with the same complexity found on the bouquet and has a lively, elegant and fresh style. Ideal as an aperitif or to accompany "fusion/pacific rim cuisine"."

- Paulo Coutinho (Winemaker)

Vinification Note

Produced from Moscatel Galego Branco, it is fermented in stainless steel at a temperature control of 14°C.

After fermentation, the wine is kept in stainless steel until bottling in order to maintain its freshness.

Wine Information

| | |
|---------------|-----------------------------|
| Country | Portugal |
| Region | Douro Valley DOC |
| Grape | 100% Moscatel Galego Branco |
| Alcohol | 13.0% |
| Total Acidity | 5.6g/L |
| pH | 3.3 |
| Closure | Cork |
| Bottle Size | 75cl |
| Case Size | 6 Bottles/ Pack |

93

Decanter

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Sustainability Note from Quinta Do Portal

"Our wine production is based on the diversity of the Douro. A big variety of grapes, different altitudes, different solar expositions, soils with different compositions, etc. In the field we apply cultural practices that allow us not only to achieve our quality objectives but also to respect the plant and its fruit.

In our winery, the work scheme is based on the respect for the grapes and the musts we have to process, using gravity in the various operations. This allows us to achieve better quality and at the same time reduce the energy consumption.

In order to increase our knowledge we make several experiences and micro-vinifications every vintage, that in the end benefit our already distinctive and personalized wines."

"Quinta do Portal vineyards are under integrated farm management, a farming system that has the objective of producing high quality grapes by using natural resources and regulating mechanisms to replace polluting inputs and to secure sustainable farming.

In our vineyards we use the following practices:

- > non-mobilization of the soil;
- > integration of the wood that results from pruning in the soil;
- > non-utilization of residual herbicides;
- > low volume debits in the application of phytopharmaceuticals;
- > usage of organic correctives;
- > in slopes up to 40% of inclination we plant "Vinha ao Alto" (vertical planting);
- > in slopes between 40-60% we plant one line of vineyard terraces, avoiding the use of herbicides between the terraces.

With the above practices we protect the auxiliary organisms, namely from the coccinellidae family. We're also happy to see that bands of partridges have come back to our vineyards."

Winery Background

Quinta do Portal is a family fine winemaking company that embraced with passion the "Boutique Winery" concept. They proudly produce DOC Douro wines, premium Port Wines and Moscatel. This project that started in the early 90's of the XX century, had as its base a centenary estate where their family has been producing Port since the last years of the XIX century. Their commitment to the production of quality wines has been, since the first moment, the heart and soul of Quinta do Portal. Their effort, passion and dedication have been recognized both at a national and international level during the course of the years.