

QUINTA DO PORTAL, COLHEITA TINTO, 2016



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

"Made with very carefully, using gravity and precise techniques, this wine is full bodied with a ripe berry color and fruity aromas marked by Tinta Roriz that is responsible for the intense aroma of young fresh fruit and by floral notes from the Touriga Nacional. Excellent freshness, toasty and appetizing in the mouth, with an attractive and elegant finish. It's a wine that we can enjoy now but it will also age a few years very well."

- Paulo Coutinho (Winemaker)

Vinification Note

Produced from Tinta Roriz, Touriga Nacional and Touriga Franca it is carefully fermented at a slightly low temperature in stainless steel with maceration at 24-26°C to preserve the freshness of the fruit. It then ages between 9 and 12 months in French barrels before bottling.

Wine Information

Country	Portugal
Region	Douro Valley DOC
Grape	35% Tinta Roriz 35% Touriga Nacional 30% Touriga Franca
Alcohol	13.5%
Total Acidity	5.0g/L
pH	3.7
Closure	Cork
Bottle Size	75cl
Case Size	6 Bottles/ Pack

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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.