

QUINTA DO PORTAL, 6 BARRELS TAWNY RESERVE PORT



Wine Introduction

Quinta Do Portal family has been producing Port wine in the Pinhão valley for more than 100 years, but it has been in the Douro at least since 1477, when the King D. Afonso V grants a portion of land (Comenda de Oliveira) to the noble D. Afonso de Mansilha. Later in 1756, Frei João de Mansilha played a very important role in the demarcation of the Douro and its implementation. Their knowledge and will has in its origin several generations of people that dedicated their lives to the region and to its most important wine. Drinking a glass of Quinta Do Portal Ports is drinking through the history of a region. Their Port wines are elegant, fresh, approachable and really pleasant wines.

This particular port is a blend of their unique Tawny ports aged for 7 years in their cellars after a careful selection of their best 6 barrels. The brand is also a tribute to Quinta Do Portal's founder to each one of his 6 grandchildren.

Tasting Notes

"With a lovely color, given by the ageing in wood, it reveals a dried fruits and raisins aroma. The smoothness and the well balanced on the palate, give us a good idea of the slowly ageing process. With a lovely color, given by the ageing in wood, it reveals a dried fruits and raisins aroma. The smoothness and the well balanced on the palate, give us a good idea of the slowly ageing process."

- Paulo Coutinho (Winemaker)

Vinification Note

The grapes are hand-picked and transported in small cases. They are carefully macerated in stainless steel vats at temperature control of 23-24°C.

After fermentation, the port is kept around 7 years in old barrels.

Wine Information

Country	Portugal
Region	Douro Valley DOC
Grape	Tinta Roriz, Touriga Nacional, and Touriga Franca
Alcohol	20.0%
Total Acidity	3.44g/L
pH	3.64
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.