

QUINTA DO
PORTAL
DOURO VALLEY
PORTUGAL

PORTAL
PORTO COLHEITA 2014
PORT WINE

GRAPE VARIETIES

Touriga Nacional (35%), Tinta Roriz (35%), Touriga Franca (30%)

HARVEST

Hand picked/grapes transported in small cases

Date

From the 4th to the 13th September

Yield

4,5 tons/ha

VINIFICATION

Alcoholic fermentation

Fermented in stainless steel "Lagares" and vats at 28-30°C

Ageing

Aged in old barrels until bottling

WINE ANALYSIS

24460

Alcohol 20% vol

Residual sugar 107 (g/dm³)

Total acidity 3,9 (g/dm³)(Ác. Tart.)

pH 3,6

BOTTLING

Date/type of closure

First bottling in the 8th year after the harvest with natural cork

NUTRITIONAL FACTS

Caloric value

153 cal/100ml

Other info

Suitable for vegetarian and vegan diet

Suggestion

Enjoy with your favourite pudding, soft cheese or cigar



VITICULTURAL INFO

Fall and Winter were atypical with both rainfall and temperatures well above average.

Budburst occurred between the second and third weeks of March and the vegetative cycle started quickly, due to the availability of water in the subsoil and the high temperatures.

Flowering came in May. There was some "desavinho" (no transformation of the flower into fruit) in the higher ground vineyards. In this period there was an higher than average disease pressure.

In the Summer we had moderate temperatures with high rainfall in July that favored the optimal development of the grapes and exuberance of the foliar surface. This led to great expectations towards the overall quality of the vintage. However in September there was persistent rainfall that deteriorated the quality of some varieties by not allowing their correct maturation.

WINEMAKER NOTES

Our Colheita Ports results from a blend of wines, whose grapes come from the old vines, that are vinified in open tanks ("lagares") and in stainless-steel fermentation vats. In the lagares we achieve the rusticity and excellent structure that is complemented with the aromatic finesse attained in the stainless steel vats. Whilst they age, their young, fruity and fresh aromas develop through oxidation to create a bouquet marked by the aroma of dried fruit, toasted notes, spices, coffee, etc. The wines also acquire an increased smoothness and their bouquet becomes more harmonious and complex.

PAULO COUTINHO

PCh14, T1/G1 | 11-out-22