



QUINTA DO PORTAL

MURAL BRANCO 2010

DOC DOURO BRANCO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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VARIETIES:

Malvasia Fina (50%); Codega do Larinho (35%); Fernão Pires (15%)

HARVEST:

Type: Hand-picked

Date: 10th and 11th Sept- Fernão Pires; 15th Sept - Malvasia; 21st Sept Codega.

Yield: 6,5 tons/ha

WINEMAKING:

Fermentation tank: Stainless steel

Alcoholic fermentation: 12-14°C.

Ageing: The wine is kept with its lees in stainless steel vats until bottling.

WINE ANALYSIS: REG. 08454

(Alc. Label: 12,5% Vol)
Alcohol wine: 12,83%
Residual sugar: 1,2 (g/dm³)
Total Dry Extract: 17,5 (g/dm³)
Total Acidity: 4,86 (g/dm³)(Ác. Tart.)
pH: 3,38

BOTTLING:

Date/cork: April 2011 with natural cork

Quantity: 14.000 bottles

NUTRITIONAL FACTS:

Calories: 72cal/100ml

Other info: Suitable for vegetarians

Suggestion: Great with fish and seafood. Enjoy at 11-12°C to get the best out of this wine.

VITICULTURE INFO 2009/2010:

The viticulture year had two very distinctive periods: a cold and rainy Winter and a hot and dry Summer. The rainfall was very high all Winter. In January we had snow. The low temperatures were always present what conditioned budburst that had a 5 day delay and happened in the third week of March. April was still wet but with high temperatures that led to an acceleration of the vegetative development in the first 15 days. May was very important with low rainfall and high temperatures that allowed a good flowering and fruit set. Despite some rainfall in June, the high temperatures didn't allow any disease to appear. Summer continued with very high temperatures. The absence of rain in July, August and September conditioned the normal grape maturation.

MIGUEL SOUSA

WINEMAKER COMMENTS:

This wine has a great aromatic intensity with tropical fruits and white flowers. in the mouth we have very good acidity with the same fruit notes. It is fresh and elegant and has a long and refreshing final. The tropical fruits and flowers are given by Fernão Pires and Malvasia and the freshness by Codega with its typical citrus (lime/lemon) characteristics.

PAULO COUTINHO

2011.Abr.05