



QUINTA DO PORTAL  
MOSCATEL GALEGO BRANCO 2014  
DOC DOURO

# QUINTA DO PORTAL

FINE WINEMAKERS  
DOURO VALLEY



## GRAPE VARIETIES:

MOSCATEL GALEGO BRANCO 2014

## HARVEST:

### Type:

Hand picked / transported in bulk boxes (330lb).

### Date

Picked on 6th and 8th September.

**Yield:** 6 Kg/ha

## WINEMAKING:

### Alcoholic fermentation:

Fermented in stainless steel at a temperature controlled of 14°C.

### Ageing:

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

**WINE ANALYSIS:** REG. 14849

**Alc. on Label:** 13,00%

**Álcool on Wine:** 13,30%

**Residual Sugar:** <0,6 (g/dm<sup>3</sup>)

**Total acidity:** 6,45 (g/l)(Ác.Tart)

**pH** 3,18

## BOTTLING:

### Date/Closure:

February 2015 with natural cork.

**Quantity:** 5.330 bottles

## NUTRITIONAL FACTS:

**Calories:** 74 cal/100ml

### Other info:

May be included in vegetarian diet.

### Suggestion:

Try to serve it on a large glass at 10-12°C

## 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.

MIGUEL SOUSA

## WINEMAKER 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