



QUINTA DO PORTAL MOSCATEL

DOURO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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WINEMAKER COMMENTS:

It has a very elegant and beautiful colour, a delicate body and an excellent balance between the sweetness and acidity. It's a wine with a fabulous aroma and excellent taste.

PAULO COUTINHO
winemaker

GRAPES AND PARCELS:

Varieties: Moscatel Galego.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: September.

Yield: 3,75 tons/ha

VINIFICATION:

Crushing: Destalked and crushed.

Tanks: Stainless steel vats.

Fermentation: Temperature controlled (18-20°C).

Malolactic: No.

FINISH TREATMENTS:

Ageing: It's kept in stainless steel with the best conditions in order to keep its freshness.

Stabilisation: Cold.

WINE ANALYSIS: REG. 00395

Alcohol: 17,20%

Residual sugar: 95,1 (g/dm³)

Total dry extract: 111,3 (g/dm³)

Total acidity: 4,20 (g/dm³)(Ác. Tart.)

pH: 3,31

SUGGESTIONS:

It should be served fresh and can be enjoyed as an aperitif or with fruit pies and creamy cheeses.