



# PORTA DO FONTELO RED

DOP DÃO RED

## Quality Factors

Climate: Mediterranean  
Soild: Granite, clay and limestone formation  
Sub Região Vitícola: Senhorim and Serra da Estrela  
Casta: Touriga Nacional, Tinta Roriz, Jaen and Alfrocheiro Preto

## Viticultural Technology

Tipo de Plantação: 3500 to 4000 wine-plants per hectare  
Tipo de Poda: Double sarment, single sarment and Guyot  
Rendimento por Hectare: 5 tons/há

## Oenological Technology

Tipo: Dão tradicional method and classic winemaking process  
Fermentação: At controlled temperature up to 28° C. for 5 to 6 days

## Aging

5 months in French and American oak and 5 months in bottle

## Analysis parameters

Teor Alcoólico: 13% Vol.  
Acidez volátil: 0.45 g/l  
Extracto Seco: 32 g/l  
Açucares Redutores: 2.2 g/l

## Durability

Ready to be consumed, however, it may be stored for 7 years more

## Organoleptic properties

Appearance: Clear and bright  
Color: Ruby  
Tonality: Slight reddish brown shades  
Aroma: Vinous strong aroma with a fruity and spicy high bouquet  
Flavour: Complex, soft velvet-like texture with a lasting in-mouth flavour



YEAR  
2011



THE GRAPES  
Touriga Nacional, Tinta Roriz,  
Jaen and Alfrocheiro Preto