



pormenor

TINTO 2022

Bottling:

22th August 2025

Chemical Analysis:

Alcohol: 11,70% vol.

PH: 3,49

Total Acidity: 5,60 g/dm³

Volatile Acidity: 0,80 gr/l

Total Sugar: 0,60 g/dm³

So₂ Free: <15 mg/dm³

So₂ Free: 60 mg/dm³

So₂ Total (mg/dm³) | 84

Density (g/cm³) | 0,9942

Dry Extract (g/dm³) | 24

Allergens: Sulfite

Fit for Vegans: yes

Grapes

Touriga Franca

Tinta Roriz

Tinta Amarela

Tinta barroca

Rufete

Quantity Produced and Bottled:

13.414 x 750ml

200 x 1.500ml

27 x 3.000ml

Producer

Pormenor Vinhos

Vinification:

Pormenor Tinto 2022 is produced from a blend of traditional Douro grape varieties, sourced from old vineyards located in Soutelo do Douro, near São João da Pesqueira, at elevations above 500 metres. These vineyards, planted 60 to 70 years ago, are a true reflection of their origin and heritage.

The challenge behind Pormenor Tinto lies in crafting a wine that is fresh, refined, and elegant in a terroir marked by particularly demanding natural conditions. The area is characterised by low diurnal temperature variation, with hot days and relatively warm nights, combined with blue schist soils that absorb and retain heat. These factors lead to a rapid grape ripening, often resulting in firm, structured tannins.

To preserve balance and freshness, the harvest takes place relatively early, typically during the last two weeks of August.

Upon arrival at the winery, the grapes pass through a sorting table before fermentation, which occurs entirely in stainless steel tanks. Destemming is partial or not carried out at all, depending on the characteristics of each vintage.

Following fermentation, the wine undergoes a post-fermentative maceration, usually lasting two to three weeks, after which it is pressed. Ageing then takes place over 24 months in large French oak vats with a capacity of 8,000 litres, allowing for slow and balanced evolution while preserving the purity of the fruit. This is followed by an additional six months of ageing in stainless steel tanks prior to bottling.

As with all wines from Pormenor Vinhos, human intervention in the cellar is kept to a minimum, with the aim of reducing the use of chemical inputs to the lowest possible level, allowing the wine to express its terroir with clarity and authenticity.

Tasting Notes:

Violet in color, on the nose reveals discreet, with predominant freshness, green, minerality a light hint of wood.

On the palate keeps fresh, light, predominantly with a strong minerality, elegant and not very lush.

In continuous growing, this wine becomes light with predominant fresh notes, red and black fruit, with the tannins well round and a small touch of wet stone. The ageing on the barrels is very discreet and well integrated with medium- long finish.

For immediate consumption despite its ageing potential and predictable good evolution in the bottle.

1500ml



5 600762 914055

750ml



5 600762 914031

6 x 750ml



5 600762 914086

12 x 750ml



5 600762 914161



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PORMENOR VINHOS, LDA

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