



CIRCA 1800

QUINTA DE  
VENTOZELO

DOURO - PORTUGAL

VENTOZELO  
RESERVA  
RED



Year	2016
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca, Alicante Bouschet and Sousão
Harvest Year	2016 was atypical year. The winter was unusually warm and rainy, followed by a wet spring and ending up with a hot and dry summer, with irregular maturations taking place at very high temperatures. The results were excellent in cooler North-facing parcels.
Viticulture	Extreme 20-year-old vineyards. Double cordon training system and spur pruning.
Harvest	Grapes were handpicked in late September into 25 kg boxes.
Vinification	After arriving at our cellar, the grapes were destemmed and macerated. The fermentation took place in contact with the grape skins, at a rigorously controlled temperature.
Ageing	12 months in french oak barrels with a capacity of 500 liters
Bottling	January 2017
Tasting	Bright ruby colour, with aromas that remind us of red fruits combined with floral hints, such as violet. On the palate the tannins are very present and the acidity provides remarkable freshness. With a rounded structure and great midpalate volume, this wine offers a very balanced and long-lasting tasting experience.
Serving	Pairs beautifully with grilled meat dishes, codfish or cheese. Should be consumed at a temperature between 16 and 18°C.
Ideal Consumption	Can be stored unopened, in suitable conditions, for 15 years without losing quality.
Analysis	Alcohol: 13,50%    Total Acidity: 5,20 g/l (Tartaric Acid) pH: 3,65            Residual Sugars: 0,6 g/l