



CIRCA 1906



QUINTA DE
VENTOZELO
DOURO - PORTUGAL

VENTOZELO
RESERVA
RED



Year	2017
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca, Alicante Bouschet and Sousão
Harvest Year	2017 was a very dry year, with maturations taking place with very little water to support the plants. It was one of the earliest harvests recorded in Douro, that produced very rich and concentrated musts with a tendency towards higher alcoholic levels. In spite of the low yields registered throughout the region due to the drought, the wines of 2017 show a great quality potential.
Viticulture	Extreme 20-year-old vineyards. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of September, with a careful selection of bunches.
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	In 500 liters french oak barrels, for 12 months
Bottling	January 2019
Tasting	This Reserva has an intense garnet color and a fruity aromatic profile, standing out the ripe red fruit with a floral touch and delicate notes of spices. In the mouth it shows smooth tannins, balanced with an attractive acidity, revealing a long and elegant finish.
Serving	Pairs beautifully with grilled meat dishes, codfish or soft cheese. Should be consumed at a temperature between 16 and 18°C.
Analysis	Alcohol: 14% Total Acidity: 5,0 g/l (Tartaric Acid) pH: 3,64 Residual Sugars: 0,6 g/l