



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

SYRAH OAK
MATURED

RED



Year	2018
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
Harvest Year	The winter of 2017 was cold and dry, followed by a cold and rainy spring in 2018. Summer started humid and cold and ended warm and very dry. The rain that fell during great part of the cycle allowed a good recovery of the plants after the intense water stress in 2017. In spite of the mildew pressure in June-July, and the sunburn in a later stage, harvest went under favorable weather conditions. The resulting musts of this year were of great quality.
Viticulture	Extreme 20-year-old vineyards. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during September, with a careful selection of bunches.
Vinification	The grapes were received at the winery's special line, with hand-sorting of bunches and later a berry selection using an optical sorting system. The vinification took place in lagars with pre-fermentative maceration and rigorous temperature control.
Ageing	12 months in french oak barrels
Bottling	2020
Tasting	This wine shows a deep ruby color. On the nose, the intense aroma of ripe wild berries stands out, with a subtle fresh floral feel. Very expressive on the palate, which first impression lead us for a structured wine with tannins well defined, finishing with a balanced profile and delicate spices.
Serving	Matches perfectly with strong cheese, dry cured ham and game dishes. Should be consumed at a temperature of between, 16 to 18°C.
Analysis	Alcohol: 14,5 % Total Acidity: 5,4 g/l (Tartaric Acid) pH: 3,59 Residual Sugars: 0,6 g/l