



CIRCA 1906

QUINTA DE
VENTOZELO
DOURO · PORTUGAL

**TOURIGA
NACIONAL**

RED



Year	2017
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional
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 of Touriga Nacional. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of September, with a careful selection of bunches.
Vinification	The grapes were received at the winery's special line, going through a complete destemming, hand-sorting of bunches and later a berry sorting using an optical machine. The vinification took place in lagars with pre-fermentative maceration and rigorous temperature control.
Ageing	12 months
Bottling	2019
Tasting	This wine shows good color concentration. It is aromatically intense, revealing not only the grape variety primary aromas, but also a floral and fruity character. Very balanced during tasting, with ripe tannin and a long and fresh finish.
Serving	Particularly pleasant to serve with a meal or entrée, meat dishes or just by itself in any occasion. Should be served at a temperature of 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