



CIRCA 1906

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

VIOSINHO

WHITE



Year	2019
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho
Harvest Year	It can be considered a dry year in the Douro. The winter and the spring were dry, with high rainfall during the month of April, and occasionally during harvest. Even though the vineyards showed the need for water to ensure maturation, the mild temperatures during summer, contributed to progressive maturation. As a result, the harvest provided musts with an excellent balance between sugar and acidity, very interesting from a phenolic aspect.
Viticulture	Extreme 20-year-old vineyard of Viosinho. Double cordon training system and spur pruning.
Harvest	Grapes were handpicked in September into 25 kg boxes.
Vinification	After selecting grape bunches in the vine, the berries were also selected by optical sorting while entering the winery, so that only the perfect berries were used. These were then refrigerated, de-stemmed, and pressed in an inert environment. The subsequent decantation took place at cold temperatures and fermentation occurred at 60.8°F (16 °C).
Ageing	Stainless steel tanks
Bottling	March 2020
Tasting	As in previous years, this single-varietal wine shows an extremely fresh character, pale color and bright appearance. Very vivid on the nose, revealing expressive fruit, with a floral touch. On the palate it is balanced, with a great volume, assertive acidity and minerality.
Serving	This wine may be served as an aperitif or with light fish and white meat dishes. To be served between 50 °F and 53.60 °F (10°C and 12°C).
Analysis	Alcohol: 13 % Total Acidity: 5,3 g/l (Tartaric Acid) pH: 3,25 Residual Sugars: < 0,6 g/l