



CIRCA 1500



QUINTA DE
VENTOZELO
DOURO · PORTUGAL

VENTOZELO
RESERVA
WHITE



Year	2018
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho, Malvasia Fina and Rabigato
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	Vineyards with different exposures and altitudes. Double cordon trained and spur pruning.
Harvest	Handpicked grapes, starting in September.
Vinification	When entering the winery, the grapes were carefully sorted. Then they were fermented in stainless steel tanks at controled low temperatures (15-16°C), in order to enhance the fermentative aromas, natural from the grape varieties.
Ageing	Combined in french and hungarian 300L oak barrels, for 6 months.
Bottling	May 2019
Tasting	This Reserva shows a very elegant character. On the nose stands out citric fruit aromas, but also some apricot and hints of floral notes. It presents great acidity and structure on the palate, with a long mineral aftertaste.
Serving	Pairs perfectly with seafood, fish courses and some white meat. It can also be served with soft cheeses. Should be consumed at a temperature of between 12 to 14°C.
Analysis	Alcohol: 12% Total Acidity: 6,21 g/l (Tartaric Acid) pH: 3,12 Residual Sugars: 0,6 g/l