



CIRCA 1800
QUINTA DE
VENTOZELO
DOURO - PORTUGAL

BLEND

RED



Year	2017
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca and Tinta Roriz
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 a careful selection in the vineyards, the bunches were hand-sorted and destemmed at the winery, with a final berry sorting process using an optical machine. The vinification took place in lagars with pre-fermentative maceration and dynamic temperature control.
Ageing	In 500 L french oak barrels, for 12 months.
Tasting	This wine has an intense ruby color. In the nose, the ripe fruit stands out, surrounded by spicy notes, especially black pepper, acquired by the aging in wood. It is a very balanced wine in the palate, with silky tannins. Structured, full, with lively acidity. Shows a long finish, with a balsamic touch.
Serving	Vinho muito gastronómico, acompanha na perfeição pratos típicos tradiocinais portugueses. O seu perfil equilibrado permite ainda ser apreciado a solo. Deve ser consumido a uma temperatura entre 16° a 18°C.
Analysis	Alcohol: 14 % Total Acidity: 5,20 g/l (Tartaric Acid) pH: 3,61 Residual Sugars: < 0,6 g/l