



CIRCA 1500 1906

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

ESSÊNCIA DE
VENTOZELO

RED



Year	2015
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional and Touriga Franca
Harvest Year	The cold and unexpectedly dry winter of 2014 was followed by a warm and rainless spring and summer in 2015. The severe water stress and high temperatures in June and July accelerated maturations to a faster pace, that was later moderated by the September rains.
Viticulture	Extreme vineyards of the Quinta, 20 to 30 years old. Double and single cordon training system.
Harvest	Handpicked grapes, on the last days of September, with a careful selection of bunches.
Vinification	After arriving at the winery the grapes endured a double selection process: manual and through an optical sorting machine, that chooses berries according to their shapes and sizes. After a first cold maceration, the grapes were fermented in stainless steel lagars with temperature control.
Ageing	In 500L french oak barrels (50% new and 50% used) for 18 months.
Tasting	This wine shows a deep ruby color. Reveals on the nose incredibly aromatic complexity, standing out the aromas of ripe black and red fruit, balanced with a smoky dash, as result of the long barrel aging. In the mouth it is vibrant, with a lot of fruit and solid tannins. It finishes with a slightly spicy touch, revealing great persistence and aging potential.
Serving	A wine with a very gastronomic profile, which given its complexity matches particularly nicely with meat, seasoned dishes or game. Should be served between 16 to 18°C.
Analysis	Alcohol: 14 % Total Acidity: 5,7 g/l (Tartaric Acid) pH: 3,42 Residual Sugars: <0,6 g/l