



CIRCA 1906

QUINTA DE
VENTOZELO
DOURO · PORTUGAL

**SYRAH
UNOAKED**

RED



Year	2019
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
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 vineyards. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, at the beginning of September, with a careful selection of bunches.
Vinification	The grapes were received at the winery's special line, with hand-sorting of bunches and later a berry selection using an optical sorting system. The vinification took place in lagars with pre-fermentative maceration and rigorous temperature control. This wine was bottled in the year after its harvest, enhancing all the aromatic potential and young expression that it shows.
Bottling	2020
Tasting	Very bright ruby color, this 2019 single varietal red has great aromatic intensity and freshness on the nose, with wild berries notes. Reveals a delicate palate, with a very slight herbaceous feel. An extremely balanced wine, light, however, with a lot of personality and persistence.
Serving	It pairs perfectly with white or grilled meat, as well as pasta dishes. Should be consumed at a temperature of between 16 to 18°C.
Analysis	Alcohol: 14,5 % Total Acidity: 5,20 g/l (Tartaric Acid) pH: 3,60 Residual Sugars: <0,6 g/l