



CIRCA 1908

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

TINTO CÃO
RED



Year	2018
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinto Cão
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	Extreme vineyards of Tinto Cão. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during 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.
Ageing	Partially french oak-aged for 12 months
Bottling	2020
Tasting	This wine presents a beautiful bright ruby color. Very expressive and fruity on the nose, suggesting fruit bonbon, that extends throw the tasting. Likewise, the fresh vegetable notes appear on the palate, elegantly combined with silky tannins, but full of character, and balanced acidity.
Serving	This is an extremely versatile food wine, it pairs particularly well with Traditional Portuguese cuisine and finger food. Should be consumed at a temperature of between, 16 to 18°C.
Analysis	Alcohol: 14 % Total Acidity: 5,2 g/l (Tartaric Acid) pH: 3,64 Residual Sugars: 0,8 g/l