



CIRCA 1800

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

VENTOZELO
RESERVA
RED



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| Year | 2018 |
| Denomination | DOC Douro |
| Oenology | José Manuel Sousa Soares |
| Grape Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão |
| 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 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 | 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 | 12 months in french oak barrels |
| Bottling | 2020 |
| Tasting | This Reserva shows garnet color shades, and a classic, yet young profile. Reveals a lot of complexity on the nose, standing out especially the spices and rock rose aromas, remarkably balanced with the red fruit freshness. During tasting it reveals strength, but also fine tannins and high persistence. |
| Serving | The intense character of this wine pairs with a variety of meat dishes, game, sausages or even oven-baked cod. Should be consumed at a temperature of between, 16 to 18°C. |
| Analysis | Alcohol: 14 % Total Acidity: 5,2 g/l (Tartaric Acid) pH: 3,63 Residual Sugars: <0,6 g/l |