



CIRCA 1500



QUINTA DE  
VENTOZELO

DOURO · PORTUGAL

VENTOZELO  
RESERVA  
RED



Year	2019
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz and Alicante Bouschet
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, 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.
Tasting	This Reserva shows a very traditional and classic Douro profile. It is very fresh in the nose, standing out red fruits and berries aromas that blend with the sweetness from the ageing process in oak barrels. In the mouth it presents great body and concentration, although balanced with round tannins.
Serving	This wine pairs perfectly with meats in general and Mediterranean cuisine. It can also be enjoyed with cheese plats. Should be served between 16 to 18°C.
Analysis	Alcohol: 14 % Total Acidity: 5,10 g/l (Tartaric Acid) pH: 3,58 Residual Sugars: < 0,6 g/l