



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

TINTA RORIZ

RED



Year	2018
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Roriz
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 Tinta Roriz.
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, going through a complete destemming, hand-sorting of bunches and later a berry sorting using an optical machine. The vinification took place in lagars with pre-fermentative maceration and rigorous temperature control.
Ageing	18 months
Bottling	2020
Tasting	This wine has a deep ruby color. On the nose the ripe red fruit stands out, especially the dark cherries and plums, with a slight floral and spice touch. During tasting shows freshness and concentration, with expressive tannins predicting a high potential aging.
Serving	This wine pairs beautifully with intense cheese plate, foie gras, with fatty fish or meat dishes. Should be served between 16 to 18°C.
Analysis	Alcohol: 14 % Total Acidity: 5,10 g/l (Tartaric Acid) pH: 3,61 Residual Sugars: < 0,6 g/l