

CIRCA 1700

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

AZUL DE
VENTOZELO
RED



Year	2017
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Franca, Touriga Nacional and Tinta Roriz
Harvest Year	2017 was a very dry year, with maturations taking place with very little water to support the plants. It was one of the earliest harvests recorded in Douro, that produced very rich and concentrated musts with a tendency towards higher alcoholic levels. From these conditions resulted white and rosé wines of higher quality, and homogenous through the many parcels.
Harvest	Grapes were handpicked in September into 25 kg boxes.
Vinification	After a meticulous selection of the bunches, not only in the vineyard but also in the winery, the grapes went through a maceration process at low temperatures. The following fermentation process took place in stainless steel tanks, with regular pump-overs.
Bottling	May 2019
Tasting	A wine with a deep ruby color, with violet hints. It offers an expressive aroma of red fruits with subtle floral notes. The palate is very elegant and light, well-structured, with a fresh and long finish.
Serving	This wine pairs beautifully with grilled meats. Should be served at a temperature of 16°C.
Ideal Consumption	Can be stored unopened, in suitable conditions, for 7 years without losing quality.
Analysis	Alcohol: 13,5% Total Acidity: 5,20 g/l (Tartaric Acid) pH: 3,64 Residual Sugars: < 0,6 g/l