

CIRCA 1700

QUINTA DE  
VENTOZELO

DOURO - PORTUGAL

AZUL DE  
VENTOZELO  
RED



Year	2018
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Franca, Touriga Nacional and 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.
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	2020
Tasting	This wine shows deep ruby color, with a very expressive aroma. It has an intense fruity character, of red fruits, standing out the ripe blackberries. It reveals good structure and elegance, lively acidity, but balanced with smooth tannins.
Serving	This wine pairs beautifully with light meat and fish dishes. Should be served at a temperature of 16°C.
Analysis	Alcohol: 14% Total Acidity: 5,20 g/l (Tartaric Acid) pH: 3,60 Residual Sugars: < 0,6 g/l