



CIRCA 1588 1906
QUINTA DE
VENTOZELO
DOURO - PORTUGAL

SOUSÃO

RED



Year	2020
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Sousão
Harvest Year	Considered a hot and dry year, it required constant monitoring and care throughout the growing season. The first challenge occurred thanks to the hot, rainy spring, which contributed to the development of diseases. The lower fertility, and consequently less bunches, resulted in a significantly lower production than the previous years. Excessive heat during summer also contributed to this low return. A year characterized by a short harvest, which occurred under normal rainfall conditions. Despite all the challenges, the wines show incredible concentration and well-balanced acidity and alcohol levels.
Viticulture	Extreme vineyards of Sousão
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.
Bottling	2021
Tasting	It presents dark, opaque ruby color, typical on wines from the Sousão variety. Intense fruity aroma of ripe wild berries and red fruits, mainly blueberry and cherry. A mesmerizing wine, especially in the mouth, due to its crispy acidity, with smooth but structured tannins. A Douro wine with a surprising profile: balanced and extremely fresh.
Serving	It is a gastronomic wine, mainly due to its freshness. Pairs perfectly with strong and rich texture dishes, especially of traditional Portuguese cuisine, such as lamprey, "sarrabulho" (pork blood stew) and grilled sardines.
Analysis	Alcohol: 14 % Total Acidity: 6,7 g/l (Tartaric Acid) pH: 3,12 Residual Sugars: < 0,6 g/l
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