



CIRCA 1598

QUINTA DE  
**VENTOZELO**  
DOURO · PORTUGAL

**VINHA DA SERRA**  
**TOURIGA FRANCA**  
RED



<b>Year</b>	2019
<b>Denomination</b>	DOC Douro
<b>Oenology</b>	José Manuel Sousa Soares
<b>Grape Varieties</b>	Touriga Franca
<b>Harvest Year</b>	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.
<b>Viticulture</b>	Grapes from a specific parcel, with extreme Touriga Franca variety, in Double cordon training system and spur pruning. Vinha da Serra is located at about 300 m of altitude, with North exposure.
<b>Harvest</b>	Handpicked grapes, during the month of September.
<b>Vinification</b>	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.
<b>Ageing</b>	12 months in used French oak barrels of 300 and 500 litres
<b>Bottling</b>	2021
<b>Tasting</b>	This Touriga Franca reveals an excellent performance in the specific terroir of this parcel, expressing all its rusticity and freshness. With an intense ruby color, in the aroma stands out red fruit notes (pomegranate), with a vegetable dash. Shows an excellent volume during tasting. The tannins appear firm, slightly rough, wrapped in freshness, providing a long persistent finish.
<b>Serving</b>	Suits beautifully with intense cheeses, spicy dishes and game. Should be served at a temperature between 16 and 18°C.
<b>Analysis</b>	Alcohol: 13,5% Total Acidity: 5,40 g/l (Tartaric Acid) pH: 3,59 Residual Sugars: <0,6 g/l

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