



CIRCA 1906

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

RABIGATO

WHITE



Year	2021
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Rabigato
Harvest Year	It can be considered a normal and dry year in the Douro Valley, of good production. The rainfall during the winter, as in April and June, balanced the very dry months of March and May, allowing the normal development of the plants, without having water as a restrictive growing factor. The diseases were rare, resulting mainly from the September rains, but without significant impact. The long and cool harvest produced fresh, good quality, and slightly fewer alcoholic musts.
Viticulture	Grapes from two specific parcels, located at 240 m of altitude. The "vinha ao alto" (vertical planting of vines in the direction of the fall line) presents single cordon training system, while the vineyard in terraces has double cordon training system
Harvest	Grapes handpicked in August.
Vinification	After selecting grape bunches in the vineyard, the berries were also selected by optical sorting while entering the winery. These were then refrigerated, de-stemmed, and pressed in an inert environment. The subsequent decantation took place at cold temperatures and fermentation occurred at 60.8°F (16 °C).
Bottling	2022
Tasting	Light citrus color. In the nose it presents an intense tropical aroma, suggesting pineapple notes. On the background appears a delicate and pleasant floral side, of orange and jasmine blossoms. It reveals a remarkable acidity, complex and firm structure. A white from the Douro, full of crispness and personality.
Serving	The fresh and mineral character of this white wine pairs perfectly with light dishes of white meat, grilled fish, and seafood. Quite interesting when combined with Asian cuisine. To be served between 50 °F and 53.60 °F (10°C and 12°C).
Analysis	Alcohol: 12 % Total Acidity: 5,6 g/l (Tartaric Acid) pH: 3,18 Residual Sugars: < 0,6 g/l
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