



CIRCA 1500

QUINTA DE  
VENTOZELO

DOURO · PORTUGAL

## BLEND

RED



Year	2018
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca 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.
Viticulture	Extreme 20-year-old vineyards. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of September, with a careful selection of bunches.
Vinification	After a careful selection in the vineyards, the bunches were hand-sorted and destemmed at the winery, with a final berry sorting process using an optical machine. The vinification took place in lagars with pre-fermentative maceration and dynamic temperature control.
Ageing	In 300 and 500 L french oak barrels, for 12 months.
Tasting	This Blend shows an intense ruby color. The nose reveals impressive red and black fruits, balanced by a floral side, so typical of Touriga Nacional. The wood appears subtly, combined with spices and caramel toffee. It is flawless in the mouth, incredibly round, with tough but silky tannins. With a long and elegant finish, this red provides a complete multisensory experience.
Serving	A versatile wine, that pairs perfectly with traditional Portuguese and Mediterranean influence cuisine, in general. The balanced profile allows it to be enjoyed solo. It should be consumed at a temperature between 16° to 18°C.
Analysis	Alcohol: 14 % Total Acidity: 5,10 g/l (Tartaric Acid) pH: 3,64 Residual Sugars: < 0,6 g/l
Document Revised	April 2022