



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

LOCI
RED



Year	2020
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	50% Tinta Amarela, 20% Tinta Roriz, 10% Touriga Nacional, 10% Sousão, 10% Tinto Cão.
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, with ages between 20 and 30 years old.
Harvest	Grapes were handpicked in the first week of September.
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. This wine results from the first fermentations of September.
Ageing	The aging process began in February 2021, in second and third year French oak barrels of 300 and 500 liter, from the <i>tonnelleries</i> Baron, Radoux and Seguin Moreau. After 12 months in wood, Loci was bottled and aged for 8 months in the bottle, before its release to the market.
Bottling	February 2022
Tasting	Intense ruby color. The nose reveals intense ripe fruit aroma, particularly plum and raspberry, with a slight vegetable touch, which provides freshness and depth. The light and gentle aromas of Tinta Amarela stand out. Extremely silky and intense in the mouth, with the fruit reappearing combined with the round and plush tannins. Balanced and elegant finish, with excellent acidity.
Serving	A truly "food-friendly" wine, which pairs nicely with traditional Portuguese cuisine, spicy dishes and game. Should be served at a temperature between 16 and 18°C.
Analysis	Alcohol: 14,5% Total Acidity: 5,0 g/l (Tartaric Acid) pH: 3,50 Residual Sugars: <0,6 g/l

Document Revised October 2022