



CIRCA 1906 1906

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

SOUSÃO

RED



Year	2021
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Sousão
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	Extreme vineyards of Sousão.
Harvest	Handpicked grapes, during the month of September.
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	2022
Tasting	Deep ruby color, with violet hints. Intense aroma of fruit (blackberries and blueberries) with vegetable suggestions, involved by dark chocolate subtleties. In the mouth it shows remarkable freshness, with firm but round tannins. A wine full of personality, with a touch of rusticity typical of this variety.
Serving	It is a <i>food friendly</i> 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. Should be served between 14 to 16°C.
Analysis	Alcohol: 12 % Total Acidity: 6,3 g/l (Tartaric Acid) pH: 3,13 Residual Sugars: < 0,6 g/l

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