



CIRCA 1500



QUINTA DE  
VENTOZELO

DOURO · PORTUGAL

TINTO CÃO  
RED



Year	2021
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinto Cão
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 Tinto Cão. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during September, with a careful selection of bunches.
Vinification	The grapes were received at the winery's special line, with hand-sorting of bunches and later a berry selection using an optical sorting system. The vinification took place in lagars with pre-fermentative maceration and rigorous temperature control.
Bottling	2022
Tasting	Bright ruby color, with bluish hues. It reveals a particularly fruity profile in the nose, with tropical and green notes, which offers a fresher side. Smooth in the palate, with balanced acidity and well-integrated tannins. It finishes with deep length.
Serving	It is a versatile wine, which pairs perfectly with light meat dishes, comfort food or simple vegetarian dishes. Should be consumed at a temperature of between, 16 to 18°C.
Analysis	Alcohol: 14 %    Total Acidity: 4,6 g/l (Tartaric Acid) pH: 3,62    Residual Sugars: <0,6 g/l
Document revised	October 2022