



CIRCA 1500



QUINTA DE
VENTOZELO

DOURO · PORTUGAL

VENTOZELO
RESERVA
RED



Year	2020
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz and Alicante Bouschet
Harvest Year	Considered a hot and dry year, it required constant monitoring and care through out 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 20-year-old vineyards. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of September.
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.
Ageing	12 months in french oak barrels.
Bottling	2022
Tasting	It reveals a fresh aroma, with remarkable wild berries notes, and sweet hints of spices. Very appealing in the mouth, showing round tannins and concentration, with a balanced finish.
Serving	This wine pairs perfectly with meat, in general, and Mediterranean cuisine. It can also be enjoyed with cheese plats. Should be served between 16 to 18°C.
Analysis	Alcohol: 14,5 % Total Acidity: 5,3 g/l (Tartaric Acid) pH: 3,59 Residual Sugars: < 0,6 g/l

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