



CIRCA 1500



QUINTA DE
VENTOZELO
DOURO - PORTUGAL

VENTOZELO
RESERVA
WHITE



Year	2021
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho, Malvasia Fina and Rabigato
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	Vineyards with different exposures and altitudes. Double cordon trained and spur pruning.
Harvest	Handpicked grapes, starting in August.
Vinification	When entering the winery, the grapes were carefully sorted. Then they were fermented in stainless steel tanks at controled low temperatures (15-16°C), in order to enhance the fermentative aromas, natural from the grape varieties.
Ageing	French and hungarian 300L oak barrels, for 6 months.
Bottling	2022
Tasting	This Reserva reveals a delicate floral aromatic profile on the nose, with white flowers standing out, combined with subtle notes of vanilla, as result of the wood ageing. Shows strength, and great structure, balanced by the remarkable acidity.
Serving	Pairs perfectly with seafood, fat fish and white meat courses. Should be consumed at a temperature of between 12° to 14°C.
Analysis	Alcohol: 12,5% Total Acidity: 6,1 g/l (Tartaric Acid) pH: 3,2 Residual Sugars: <0,6 g/l
Document Revised	December 2022