



CIRCA 1598

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

SYRAH OAK
MATURED

RED



Year	2020
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
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 20-year-old vineyards. 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.
Ageing	12 months in french oak barrels
Bottling	2022
Tasting	With an intense ruby color, this Syrah surprises with its intense notes of ripe wild fruits, combined with a touch of delicate spices. In the mouth it reveals complexity and structured tannins. A robust wine, with polished acidity, with excellent aging potential.
Serving	It pairs perfectly with cheese, spicy dishes, red meat or game. It should be consumed at a temperature between 16°C to 18°C.
Analysis	Alcohol: 15% Total Acidity: 5,1 g/l (Tartaric Acid) pH: 3,58 Residual Sugars: <0,6 g/l
Document revised	November 2022