



CIRCA 1598



QUINTA DE
VENTOZELO
DOURO - PORTUGAL

TINTA
AMARELA

RED



Year	2021
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Amarela
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 Tinta Amarela.
Harvest	Handpicked grapes, during the month of September, with a careful selection of bunches.
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.
Ageing	Partially french oak-aged for 12 months.
Bottling	2022
Tasting	Intense ruby color. Delicate aroma of red fruit, with a vegetal touch that gives it elegance. In the mouth, it's round, with the presence of well-integrated tannins. Finishes long and with distinct freshness.
Serving	It pairs perfectly with starters based on medium-intensity cheese, as part of a meal, with fatty fish or meat dishes. It should be consumed at a temperature between 16°C to 18°C.
Analysis	Alcohol: 13,5% Total Acidity: 5,4 g/l (Tartaric Acid) pH: 3,35 Residual Sugars: < 0,6 g/l

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