



CIRCA 1500



QUINTA DE  
VENTOZELO  
DOURO - PORTUGAL

## TINTA RORIZ

RED



Year	2019
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Roriz
Harvest Year	It can be considered a dry year in the Douro. The winter and the spring were dry, with high rainfall during the month of April, and occasionally during harvest. Even though the vineyards showed the need for water to ensure maturation, the mild temperatures during summer, contributed to progressive maturation. As a result, the harvest provided musts with an excellent balance between sugar and acidity, very interesting from a phenolic aspect.
Viticulture	Extreme vineyards of Touriga Franca.
Harvest	Handpicked grapes, during the month of September.
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 12 months in used French oak barrels.
Bottling	2021
Tasting	Ruby color, with ripe red and black fruit standing out on the nose, with floral and spicy back layers. It reveals freshness and structure, with expressive tannins and fruit. Long and velvety finish.
Serving	Pairs well with intense cheeses, roasted fatty fish, red meat and game. It should be consumed at a temperature of 16° to 18°C.
Analysis	Alcohol: 14,5% Total Acidity: 5,0 g/l (Tartaric Acid) pH: 3,61 Residual Sugars: <0,6 g/l
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