



CIRCA 1906

QUINTA DE
VENTOZELO
DOURO · PORTUGAL

**TOURIGA
FRANCA**

RED



Year	2019
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Franca
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 20-year-old vineyards of Touriga Franca. 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, 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 French oak.
Bottling	2021
Tasting	It presents an intense fruity profile, with the ripe red fruit appearing with great purity. With textured tannins, revealing itself to be robust and structured, with spicy detail at the end of the tasting. It ends long and distinct.
Serving	It pairs perfectly with cheeses, spicy dishes, red meat and game. It should be consumed at a temperature between 16° to 18°C.
Analysis	Alcohol: 14% Total Acidity: 5,0 g/l (Tartaric Acid) pH: 3,57 Residual Sugars: <0,6 g/l

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