



CIRCA 1500

QUINTA DE  
VENTOZELO

DOURO · PORTUGAL

TOURIGA  
NACIONAL

RED



Year	2019
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional
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 Nacional. 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	12 months in French oak.
Bottling	2021
Tasting	Deep ruby color, rich aroma of red and black fruit. Elegant floral notes appear in the background. Shows good acidity in the mouth, bold structure, finishing persistently.
Serving	It provides a pleasant and complete experience drinking without food. It pairs perfectly with grilled meats or traditional oven dishes. It should be consumed at a temperature between 16° to 18°C.
Analysis	Alcohol: 14% Total Acidity: 5,1 g/l (Tartaric Acid) pH: 3,63 Residual Sugars: <0,6 g/l

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