

CIRCA 1700
QUINTA DE
VENTOZELO
DOURO - PORTUGAL

AZUL DE
VENTOZELO
ROSÉ



Year	2022
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Amarela, Tinta Roriz.
Harvest Year	Hot and dry viticultural year. A year characterized by the low rainfall throughout most of the growing season, and by the high temperatures registered in May, July, and August. Overall, the development of diseases (downy mildew and powdery mildew) was rare and conditioned by the weather conditions, which was reflected in a good phytosanitary quality. The lack of water and very high temperatures during the ripening period forced early harvests, which slowed down with the lower temperatures and the rainfall in early September. These events helped on quality but had little impact on quantity. The 2022 harvest resulted in musts with normal levels of sugar, total acidity, and phenolic compounds, for high quality wines.
Harvest	Handpicked grapes, during the month of September.
Vinification	After a meticulous selection of the bunches, not only in the vineyard but also in the winery, the grapes were de-stemmed, and pressed in an inert environment. The subsequent decantation took place at cold temperatures and fermentation occurred at 16 °C, in stainless steel vats.
Bottling	2023
Tasting	This wine presents a pale salmon shade, a floral aroma of white flowers, with citrus notes. On the mouth it is extremely mineral, with crispy acidity, finishing persistently and very balanced.
Serving	A versatile wine, which can be served as an aperitif, combined with light dishes of fish and white meats, or salads. Should be served at a temperature of 12°C.
Analysis	Alcohol: 12,5% Total Acidity: 5,0 g/l (Tartaric Acid) pH: 3,39 Residual Sugars: < 0,6 g/l

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