



CIRCA 1500



QUINTA DE  
**VENTOZELO**  
DOURO · PORTUGAL

## BLEND

RED



Year	2019
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca and 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 20-year-old vineyards. Double and single cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of September, with a careful selection of bunches.
Vinification	After a careful selection in the vineyards, the bunches were hand-sorted and destemmed at the winery, with a final berry sorting process using an optical machine. The vinification took place in lagars with pre-fermentative maceration and dynamic temperature control.
Ageing	In 300 and 500 L french oak barrels, for 12 months.
Tasting	Very balanced in the mouth and aroma, highlighting the ripe fruit, involved in hints of black pepper and delicate floral notes. Showing some tannins, good structure and a long, fresh, but bold finish.
Serving	A food friendly wine, that perfectly accompanies traditional Portuguese cuisine and Mediterranean influenced dishes, in general. Its balanced profile also allows it to be appreciated solo. It should be consumed at a temperature between 16° to 18°C.
Analysis	Alcohol: 14% Total Acidity: 5,2 g/l (Tartaric Acid) pH: 3,58 Residual Sugars: < 0,6 g/l
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