



CIRCA 1900

QUINTA DE  
VENTOZELO

DOURO · PORTUGAL

## BLEND

RED



<b>Year</b>	2014
<b>Denomination</b>	DOC Douro
<b>Oenology</b>	José Manuel Sousa Soares
<b>Grape Varieties</b>	Touriga Nacional, Touriga Franca and Tinta Roriz
<b>Harvest Year</b>	Fresh and clean year, with a humid winter and spring, that lead to an early maturation. We witnessed the rainiest September of the last 80 years, with vineyards harvested before and after the rains showing significant differences in quality.
<b>Viticulture</b>	Extreme 20-year-old vineyards. Double cordon training system and spur pruning.
<b>Harvest</b>	Handpicked grapes, on the last days of September, with a careful selection of bunches.
<b>Vinification</b>	Took place in tanks with pre and post fermentative maceration and dynamic temperature control.
<b>Ageing</b>	In 600 L french oak barrels, for 12 months.
<b>Tasting</b>	Very aromatically balanced, and also on the palate refined by its ageing in wood. Dense and delicate, it shows an exuberant fruit, balsamic fragrances and notes of wood extremely well-integrated. It has an intense, fresh and long-lasting after-taste.
<b>Serving</b>	Particularly pleasant to serve with a meal or entrée, meat dishes or just by itself in any occasion. Should be served at a temperature between 16 and 18°C.
<b>Ideal Consumption</b>	Can be stored unopened, in suitable conditions, for 15 years without losing quality.
<b>Analysis</b>	Alcohol: 14,00% Total Acidity: 5,30 g/l (Tartaric Acid) pH: 3,50 Residual Sugars: 0,6 g/l