



CIRCA 1906

QUINTA DE  
VENTOZELO

DOURO - PORTUGAL

## BLEND

RED



Year	2015
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca and Tinta Roriz
Harvest Year	The cold and unexpectedly dry winter of 2014 was followed by a warm and rainless spring and summer in 2015. The severe water stress and high temperatures in June and July accelerated maturations to a faster pace, that was later moderated by the September rains.
Viticulture	Extreme 20-year-old vineyards. Double 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 500 L french oak barrels, for 12 months.
Tasting	Very balanced on the nose and palate, with notes that are refined by the oak aging. It's dense and soft, with a lot of fruit all across the tasting. It's an earthy wine, concentrated, enriched by balsamic fragrances and well-integrated oak notes. The ending is intense, fresh and long.
Serving	Particularly pleasant to serve with a meal or entrée, meat dishes or just by itself in any occasion. Should be served at a temperature of between 16 and 18°C.
Ideal Consumption	Can be stored unopened, in suitable conditions, for 15 years without losing quality.
Analysis	Alcohol: 14,30% Total Acidity: 5,50 g/l (Tartaric Acid) pH: 3,44 Residual Sugars: < 0,6 g/l (glucose + fructose)