



CIRCA 1906

QUINTA DE  
VENTOZELO

DOURO · PORTUGAL

## BLEND

### RED



Year	2016
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca and Tinta Roriz
Harvest Year	2016 was an atypical year, with a warm and rainy winter, followed by a cold and also rainy spring, which lead to a big mildew pressure. Summer arrived, warm and dry, causing severe impacts on the most exposed parcels, but with excellent results in vineyards planted in altitude and those with late maturations.
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 600 L french oak barrels, for 12 months.
Tasting	With a great balanced between nose and palate, this wine shows notes that are refined by the oak aging. Very soft although intense, reveals a lot of fruit, balsamic and well-integrated oak notes. On the palate is intense, fresh and with a long finish.
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: 14,00% Total Acidity: 5,20 g/l (Tartaric Acid) pH: 3,49 Residual Sugars: < 0,6 g/l