



CIRCA 1906

QUINTA DE  
VENTOZELO

DOURO - PORTUGAL

ESSÊNCIA DE  
VENTOZELO  
RED



Year	2014
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional and Touriga Franca
Harvest Year	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.
Viticulture	Extreme vineyards. of the Quinta, 20 to 30 years old. Double and single cordon training system.
Harvest	Handpicked grapes, on the last days of September, with a careful selection of bunches.
Vinification	After arriving at the winery the grapes endured a double selection process: manual and through an optical sorting machine, that chooses berries according to their shapes and sizes. After a first cold maceration, the grapes were fermented in stainless steel lagars with temperature control.
Ageing	In 500L french oak barrels (50% new and 50% used) for 18 months.
Tasting	This wine as a very intense colour, floral aromas and also of ripe red fruits and fresh mint. The tasting is balanced, with a striking acidity and excelent volume on the palate. It's very soft and rounded, with a long lasting and fruit driven after-taste.
Serving	Very gastronomic wine that can be served alone or be paired with red meat courses, roasted or grilled. Should be served between 16 to 18°C.
Ideal Consumption	Can be stored unopened, in suitable conditions, for 20 years without losing quality.
Analysis	Alcohol: 14,2% Total Acidity: 5,70 g/l (Tartaric Acidity) pH: 3,42 Residual Sugars: 0,6 g/l