



## QUINTA DE VENTOZELO

DOURO · PORTUGAL

### RABIGATO

WHITE



Year	2022
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Rabigato
Harvest Year	Hot and dry viticultural year. A year characterized by the low rainfall throughout most of the growing season, and by the high temperatures registered in May, July, and August. Overall, the development of diseases (downy mildew and powdery mildew) was rare and conditioned by the weather conditions, which was reflected in a good phytosanitary quality. The lack of water and very high temperatures during the ripening period forced early harvests, which slowed down with the lower temperatures and the rainfall in early September. These events helped on quality but had little impact on quantity. The 2022 harvest resulted in musts with normal levels of sugar, total acidity, and phenolic compounds, for high quality wines.
Viticulture	Grapes from two specific parcels, located at 240 m of altitude. The “vinha ao alto” (vertical planting of vines in the direction of the fall line) presents single cordon training system, while the vineyard in terraces has double cordon training system
Harvest	Grapes handpicked in August.
Vinification	After selecting grape bunches in the vineyard, the berries were also selected by optical sorting while entering the winery. These were then refrigerated, de-stemmed, and pressed in an inert environment. The subsequent decantation took place at cold temperatures and fermentation occurred at 16 °C.
Bottling	2023
Tasting	Bright light yellow colour, with slight greenish hues. This Rabigato reveals fresh tropical aromas of pineapple, with subtle perfumed notes like orange blossom, emerging after shaking the glass. The first attack, it appears broad and with a clear acidity, evolving into an expressive and balanced wine in the tasting.
Serving	The fresh and mineral character of this white fits perfectly to light white meat dishes, grilled fish and seafood. Also performs wonderfully, when paired with Asian cuisine. It should be served between 10°C and 12°C.
Analysis	Alcohol: 12% Total Acidity: 4,7 g/l (Tartaric Acid) pH: 3,33 Residual Sugars: < 0,6 g/l

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