



CIRCA 1906

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

SYRAH OAK
MATURED
RED



Year	2015
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
Harvest Year	The cold and unexpectedly dry winter was followed by a warm and rainless spring and summer. 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, on the last days of September, with a careful selection of bunches.
Vinification	The grapes were received at the winery's special line, with hand-sorting of bunches and later a berry selection using an optical sorting system. The vinification took place in lagars with pre-fermentative maceration and rigorous temperature control.
Ageing	12 months in french oak barrels
Bottling	May 2017
Tasting	This wine shows a beautiful ruby colour and an intense aroma of red fruit confit, very well-integrated with the hints of spice and toast from the oak. It's a very powerful wine on the palate, with a well rounded and silky texture, and refined and ripe tanins.
Serving	Pairs perfectly with stronger cheeses, prosciutto and game dishes. Should be consumed at a temperature of between, 16 to 18°C.
Ideal Consumption	Can be stored unopened, in suitable conditions, for 20 years without losing quality.
Analysis	Alcohol: 15,00% Total Acidity: 5,10 g/l (Tartaric Acid) pH: 3,61 Residual Sugars: < 0,6 g/l