



CIRCA 1906

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

SYRAH OAK
MATURED

RED



Year	2017
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
Harvest Year	2017 was a very dry year, with maturations taking place with very little water to support the plants. It was one of the earliest harvests recorded in Douro, that produced very rich and concentrated musts with a tendency towards higher alcoholic levels. In spite of the low yields registered throughout the region due to the drought, the wines of 2017 show a great quality potential.
Viticulture	Extreme 20-year-old vineyards. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during 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 2019
Tasting	This Syrah shows a beautiful ruby color and intense aroma of ripe red fruit, beautifully combined with hints of vanilla and spices. The tasting offers a unique fruity finish, with firm tannins and vibrant acidity.
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: 15,30% Total Acidity: 5,10 g/l (Tartaric Acid) pH: 3,59 Residual Sugars: 0,6 g/l