



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. This wine was bottled in the year after its harvest, enhancing all the aromatic potential and young expression that it shows.
Ageing	8 months in stainless steel tanks
Bottling	May 2018
Tasting	This wine shows a beautiful ruby colour with fresh red fruit aromas. One can inclusively tell some menthol hints in it. It is a concentrated wine, but very round, with refined tannins.
Serving	Pairs perfectly with grilled meats. Should be consumed at a temperature of between 16 to 18°C.
Ideal Consumption	Can be stored unopened, in suitable conditions, for 15 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