



CIRCA 1900

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

SYRAH
UNOAKED

RED



Year	2018
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
Harvest Year	The winter of 2017 was cold and dry, followed by a cold and rainy spring in 2018. Summer started humid and cold and ended warm and very dry. The rain that fell during great part of the cycle allowed a good recovery of the plants after the intense water stress in 2017. In spite of the mildew pressure in June-July, and the sunburn in a later stage, harvest went under favorable weather conditions. The resulting musts of this year were of great quality.
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 2019
Tasting	This wine shows a deep ruby color, and fresh red fruits aroma, with a very distinctive smoky hint. Very round on the palate, with silky tannins and a balanced long-lasting finish.
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: 14,70% Total Acidity: 5,40 g/l (Tartaric Acid) pH: 3,59 Residual Sugars: < 0,6 g/l