



CIRCA 1906

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

SYRAH
UNOAKED

RED



Year	2020
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
Harvest Year	Considered a hot and dry year, it required constant monitoring and care throughout the growing season. The first challenge occurred thanks to the hot, rainy spring, which contributed to the development of diseases. The lower fertility, and consequently less bunches, resulted in a significantly lower production than the previous years. Excessive heat during summer also contributed to this low return. A year characterized by a short harvest, which occurred under normal rainfall conditions. Despite all the challenges, the wines show incredible concentration and well-balanced acidity and alcohol levels.
Viticulture	Extreme vineyards of Syrah. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, at the beginning 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. This wine was bottled in the year after its harvest, enhancing all the aromatic potential and young expression that it shows.
Bottling	2021
Tasting	This Syrah presents a bright ruby colour, and a fresh, fruity profile. In the nose stands out red fruit aromas, mostly ripe blueberries, appearing afterwards, a slight spiced touch. During tasting, it reveals freshness and refinement. It has a long and expressive finish.
Serving	It pairs perfectly with white or grilled meats, comfort food or vegetarian dishes with mushrooms. Should be consumed at a temperature between 16 to 18°C.
Analysis	Alcohol: 14,5 % Total Acidity: 5,10 g/l (Tartaric Acid) pH: 3,55 Residual Sugars: <0,6 g/l
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