



CIRCA 1500



QUINTA DE
VENTOZELO
DOURO · PORTUGAL

TINTA
AMARELA

RED



Year	2017
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Amarela
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 vineyards of Tinta Amarela.
Harvest	Handpicked grapes, during the month of September, with a careful selection of bunches.
Vinification	The grapes were received at the winery's special line, going through a complete destemming, hand-sorting of bunches and later a berry sorting using an optical machine. The vinification took place in lagars with pre-fermentative maceration and rigorous temperature control.
Ageing	18 months
Bottling	May 2019
Tasting	This wine shows violet color and a soft, fruity aroma. On the palate it's complex, deep, but also very elegant. The ripe fruit aromas felt in the nose also appear subtly in the mouth, showing a long-lasting finish.
Serving	Pairs beautifully with appetizers made of medium intensity cheese, with meat or fatty fish courses. Should be served at a temperature between 16 and 18°C.
Ideal Consumption	Can be stored unopened, in suitable conditions, for 15 years without losing quality.
Analysis	Alcohol: 15,00% Total Acidity: 4,80 g/l (Tartaric Acid) pH: 3,57 Residual Sugars: < 0,6 g/l