



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

TINTA
AMARELA

RED



Year	2020
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Amarela
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 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	Partially french oak-aged for 12 months.
Bottling	2021
Tasting	Intense ruby color, with bluish hues. Delicate aromatic profile, standing out soft aromas of ripe red fruit, with a vegetal touch that gives it freshness and vivacity. In the mouth, the tannins, although present, are round and mature, combining in a long and elegant finish.
Serving	Pairs beautifully with medium intensity cheese, with meat or fatty fish courses. Should be served at a temperature between 16 and 18°C.
Analysis	Alcohol: 14,5% Total Acidity: 5,0 g/l (Tartaric Acid) pH: 3,53 Residual Sugars: < 0,6 g/l
Document Revised	September 2021