



CIRCA 1906

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

TOURIGA
FRANCA
RED



Year	2015
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Franca
Harvest Year	The cold and unexpectedly dry winter was followed by a warm and rainless spring and summer. The severe water stress and high temperatures in June and July accelerated maturations to a faster pace, that was later moderated by the September rains.
Viticulture	Extreme 20-year-old vineyards. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, on the last days 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	No ageing in wood.
Bottling	May 2017
Tasting	This wine shows a intense garnet colour and a nice aromatic complexity, with a lot of ripe fruit. It's a structured wine on the palate, with great softness and persistence. Very well balanced.
Serving	Pairs beautifully with a meal, with appetizers made from moderately intense cheese or meat courses. Should be served at a temperature between 16 and 18°C.
Ideal Consumption	Can be stored unopened, in suitable conditions, for 10 years without losing quality.
Analysis	Alcohol: 14,00% Total Acidity: 5,00 g/l (Tartaric Acid) pH: 3,53 Residual Sugars: 0,6 g/l