



CIRCA 1906

QUINTA DE  
**VENTOZELO**  
DOURO · PORTUGAL

**TOURIGA  
FRANCA**  
RED



<b>Year</b>	2016
<b>Denomination</b>	DOC Douro
<b>Oenology</b>	José Manuel Sousa Soares
<b>Grape Varieties</b>	Touriga Franca
<b>Harvest Year</b>	The warm and rainy winter of 2015 was followed by a cold and also wet spring in 2016, creating great mildew pressure. Then summer came warm and dry, with severe impacts on more exposed parcels, but with outstanding results in higher vineyards and late maturing varieties.
<b>Viticulture</b>	Extreme 20-year-old vineyards of Touriga Franca.
<b>Harvest</b>	Handpicked grapes, during the month of September, with a careful selection of bunches.
<b>Vinification</b>	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.
<b>Ageing</b>	12 months
<b>Bottling</b>	May 2018
<b>Tasting</b>	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.
<b>Serving</b>	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.
<b>Ideal Consumption</b>	Can be stored unopened, in suitable conditions, for 15 years without losing quality.
<b>Analysis</b>	Alcohol: 14,00%    Total Acidity: 5,00 g/l (Tartaric Acid) pH: 3,61    Residual Sugars: < 0,6 g/l