



CIRCA 1906

QUINTA DE  
VENTOZELO

DOURO · PORTUGAL

TOURIGA  
FRANCA

RED



Year	2017
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Franca
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 20-year-old vineyards of Touriga Franca.
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	12 months
Bottling	May 2019
Tasting	This wine shows a intense garnet colour and an elegant aromatic complexity, of ripe fruit. On the palate it's a full, enveloping wine, with softness, great elegance and long persistence.
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: 14,5 % Total Acidity: 5,40 g/l (Tartaric Acid) pH: 3,60 Residual Sugars: <0,6 g/l