



CIRCA 1906

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

TOURIGA
NACIONAL
RED



Year	2015
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional
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 has an outstanding floral aroma. On the palate it shows great structure and volume, but also freshness and a fruity aroma, expressing the purest features of this noble variety.
Serving	Particularly pleasant to serve with a meal or entrée, meat dishes or just by itself in any occasion. Should be served at a temperature of 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: 3,56 Residual Sugars: 0,6 g/l