



CIRCA 1906

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

TOURIGA
NACIONAL

RED



Year	2016
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional
Harvest Year	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.
Viticulture	Extreme 20-year-old vineyards of Touriga Nacional. Double cordon training system and spur pruning.
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	2018
Tasting	This wine has an outstanding floral aroma. On the palate it shows great structure and volume, but also freshness and fruity notes, 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 15 years without losing quality.
Analysis	Alcohol: 13,5 % Total Acidity: 4,9 g/l (Tartaric Acid) pH: 3,58 Residual Sugars: <0,6 g/l