



CIRCA 1906

QUINTA DE
VENTOZELO
DOURO · PORTUGAL

**TOURIGA
NACIONAL**

RED



Year	2018
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional
Harvest Year	The winter of 2017 was cold and dry, followed by a cold and rainy spring in 2018. Summer started humid and cold and ended warm and very dry. The rain that fell during great part of the cycle allowed a good recovery of the plants after the intense water stress in 2017. In spite of the mildew pressure in June-July, and the sunburn in a later stage, harvest went under favorable weather conditions. The resulting musts of this year were of great quality.
Viticulture	Extreme 20-year-old vineyards of Touriga Nacional. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of September.
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 in French oak.
Bottling	2020
Tasting	Deep color, with violet hues. It has a rich aroma, which perfectly combines the fruity character of blueberries and black plum, with the freshness of floral notes. In the mouth it reveals good acidity, round tannins, with a silky and persistent finish.
Serving	It offers a pleasant experience simply solo. Pairs perfectly with several grilled meats or traditional baked dishes. Should be served at a temperature of between 16 and 18°C.
Analysis	Alcohol: 14% Total Acidity: 5,1 g/l (Tartaric Acid) pH: 3,63 Residual Sugars: <0,6 g/l

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