



CIRCA 1906

QUINTA DE  
VENTOZELO

DOURO - PORTUGAL

VENTOZELO  
RESERVA  
WHITE



Year	2015
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho, Malvasia Fina and Rabigato
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	Vineyards of around 20 years old. Double cordon trained vineyards and spur pruning.
Harvest	Handpicked grapes, starting in the middle of August.
Vinification	When entering the winery, the grapes were carefully sorted. Then they were fermented in stainless steel tanks at controlled low temperatures (15-16°C), in order to enhance the fermentative aromas, natural from the grape varieties.
Ageing	Combined in french and hungarian 300L oak barrels, for 6 months .
Bottling	January 2016
Tasting	Floral aromas and also of ripe fruit, with great acidity. Rounded on the palate, citric and mineral, with a very persistent aftertaste.
Serving	Pairs perfectly with appetizers, fish courses and some white meat. It can also be served with cheeses and apple pie. Should be consumed at a temperature of between 12 to 14°C.
Ideal Consumption	Can be stored unopened, in suitable conditions, for 10 years without losing quality.
Analysis	Alcohol: 13,35% Total Acidity: 5,10 g/l (Tartaric Acid) pH: 3,26 Residual Sugars: 0,6 g/l