



CIRCA 1568



QUINTA DE  
VENTOZELO

DOURO - PORTUGAL

VENTOZELO  
RESERVA  
WHITE



Year	2017
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho, Malvasia Fina and Rabigato
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	Vineyards with different exposures and altitudes. Double cordon trained and spur pruning.
Harvest	Handpicked grapes, starting in 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	May 2018
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: 5,60 g/l (Tartaric Acid) pH: 3,21 Residual Sugars: < x0,6 g/l