



CIRCA 1906

QUINTA DE  
VENTOZELO

DOURO - PORTUGAL

VENTOZELO  
RESERVA  
RED



Year	2015
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca, Alicante Bouschet and Sousão
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	Grapes were handpicked in September into 25 kg boxes.
Vinification	After arriving at our cellar, the grapes were destemmed and macerated. The fermentation took place in contact with the grape skins, at a rigorously controlled temperature.
Ageing	12 months in french oak barrels with a capacity of 500 liters
Bottling	January 2016
Tasting	Ruby colour, with aromas of flowers, ripe red fruits and a hint of spices. Nice acidity, silky and rounded tanins, with a very pleasant and persistent after-taste.
Serving	Pairs beautifully with grilled meat dishes, codfish or cheese. Should be consumed at a temperature between 16 and 18°C.
Ideal Consumption	Between 2017 and 2022
Analysis	Alcohol: 13,60% Total Acidity: 5,20 g/l (Tartaric Acid) pH: 3,61 Residual Sugars: 0,6 g/l