



CIRCA 1906

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

VIOSINHO

WHITE



Year	2016
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho
Harvest Year	It was a late year with maturations taking place at very high temperatures with excellent results in cooler North facing parcels.
Viticulture	Extreme 20-year-old vineyard of Viosinho. Double cordon training system and spur pruning.
Harvest	Grapes were handpicked in September into 25 kg boxes.
Vinification	After selecting grape bunches in the vine, the berries were also selected by optical sorting while entering the winery, so that only the perfect berries were used. These were then refrigerated, de-stemmed, and pressed in an inert environment. The subsequent decantation took place at cold temperatures and fermentation occurred at 60.8°F (16 °C).
Ageing	Stainless steel tanks
Bottling	January 2017
Tasting	This crystalline wine in a citrus colour reveals a mineral and fresh fruit aroma, particularly that of passion fruit and citrus fruit. Its fruit appears wellbalanced with the freshness of the wine on the palate. Very soft and wellbalanced revealing a fresh and citrus after-taste.
Serving	This wine may be served as an aperitif or with light fish and white meat dishes. To be served between 50 °F and 53.60 °F (10°C and 12°C) .
Ideal Consumption	Can be stored unopened, in suitable conditions, for 7 years without losing quality.
Analysis	Alcohol: 13,5% Total Acidity: 5,20 g/l (Tartaric Acid) pH: 3,29 Residual Sugars: 0,6 g/l