



CIRCA 1906

QUINTA DE
VENTOZELO
DOURO - PORTUGAL

VIOSINHO

WHITE



Year	2017
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho
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. From these conditions resulted white and rosé wines of higher quality, and homogenous through the many parcels.
Viticulture	Extreme 20-year-old vineyard of Viosinho. Double cordon training system and spur pruning.
Harvest	Grapes were handpicked in August 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	February 2018
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 longlasting 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: 5,4 g/l (Tartaric Acid) pH: 3,21 Residual Sugars: < 0,6 g/l