



CIRCA 1906

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

VIOSINHO

WHITE



Year	2018
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho
Harvest Year	The winter of 2017 was cold and dry, followed by a cold and rainy spring in 2018. Summer started humid and cold and ended warm and very dry. The rain that fell during great part of the cycle allowed a good recovery of the plants after the intense water stress in 2017. In spite of the mildew pressure in June-July, and the sunburn in a later stage, harvest went under favorable weather conditions. The resulting musts of this year were of great quality.
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	March 2019
Tasting	Viosinho 2018 shows a crystal clear and citrus color, full of mineral and fruit aroma, standing out passion fruit and citrus fruit. The palate is elegant with the acidity and minerality balancing its fruity character.
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: 5,60 g/l (Tartaric Acid) pH: 3,25 Residual Sugars: < 0,6 g/l