



CIRCA 1906

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

VIOSINHO

WHITE



Year	2020
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho
Harvest Year	Considered a hot and dry year, it required constant monitoring and care throughout the growing season. The first challenge occurred thanks to the hot, rainy spring, which contributed to the development of diseases. The lower fertility, and consequently less bunches, resulted in a significantly lower production than the previous years. Excessive heat during summer also contributed to this low return. A year characterized by a short harvest, which occurred under normal rainfall conditions. Despite all the challenges, the wines show incredible concentration and well-balanced acidity and alcohol levels.
Viticulture	Extreme 20-year-old vineyard of Viosinho. Double cordon training system and spur pruning.
Harvest	Grapes were handpicked in September.
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).
Bottling	2021
Tasting	Bright and light lemon in colour, this wine reveals involving and intense aroma of citrus, with tropical fruits and orange blossom notes. The freshness shown in the nose appears on the palate, with silkiness and great volume.
Serving	This wine may be served as an aperitif, with seafood, light fish or white meat dishes. To be served between 50 °F and 53.60 °F (10°C and 12°C) .
Analysis	Alcohol: 12,5 % Total Acidity: 5,6 g/l (Tartaric Acid) pH: 3,16 Residual Sugars: < 0,6 g/l
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