



CIRCA 1906

QUINTA DE  
VENTOZELO

DOURO - PORTUGAL

## VIOSINHO

WHITE



Year 2021

Denomination DOC Douro

Oenology José Manuel Sousa Soares

Grape Varieties Viosinho

**Harvest Year** It can be considered a normal and dry year in the Douro Valley, of good production. The rainfall during the winter, as in April and June, balanced the very dry months of March and May, allowing the normal development of the plants, without having water as a restrictive growing factor. The diseases were rare, resulting mainly from the September rains, but without significant impact. The long and cool harvest produced fresh, good quality, and slightly fewer alcoholic musts.

**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 16 °C.

**Bottling** 2022

**Tasting** Pale yellow color, with greenish hints. Intense aroma of citrus pith, subtly showing sweet notes of white flowers. On the palate reveals enveloping acidity, delicate structure, and a persistent finish.

**Serving** This wine may be served as an aperitif, with seafood, baked fish or light meat dishes. To be served between 10°C and 12°C.

**Analysis** Alcohol: 13,5 % Total Acidity: 5,9 g/l (Tartaric Acid)  
pH: 3,20 Residual Sugars: < 0,6 g/l

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