



CIRCA 1500

QUINTA DE  
**VENTOZELO**  
DOURO - PORTUGAL

## VIOSINHO

WHITE



Year	2022
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho
Harvest Year	Hot and dry viticultural year. A year characterized by the low rainfall throughout most of the growing season, and by the high temperatures registered in May, July, and August. Overall, the development of diseases (downy mildew and powdery mildew) was rare and conditioned by the weather conditions, which was reflected in a good phytosanitary quality. The lack of water and very high temperatures during the ripening period forced early harvests, which slowed down with the lower temperatures and the rainfall in early September. These events helped on quality but had little impact on quantity. The 2022 harvest resulted in musts with normal levels of sugar, total acidity, and phenolic compounds, for high quality wines.
Viticulture	Extreme 20-year-old vineyards of Viosinho. Double cordon training system and spur pruning.
Harvest	Grapes handpicked in August.
Vinification	After selecting grape bunches in the vineyard, the berries were also selected by optical sorting while entering the winery. 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	2023
Tasting	Crystal clear, with a faint yellow hue. The aroma highlights accentuated citrus notes, wrapped in nuances of orange blossoms. Surprisingly fresh on the nose, and in the tasting. The high acidity is balanced by the boldness in the mouth, finishing full long and lively.
Serving	This Viosinho is the perfect aperitif and the ideal combination with seafood, grilled fish or light meat dishes. It should be served between 10°C and 12°C.
Analysis	Alcohol: 13% Total Acidity: 4,7 g/l (Tartaric Acid) pH: 3,30 Residual Sugars: < 0,6 g/l
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