



CIRCA 1500 1906
QUINTA DE
VENTOZELO
DOURO - PORTUGAL

BRANCO DE
VENTOZELO

WHITE



Year	2018
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho, Rabigato e Malvasia Fina
Harvest Year	The winter of 2017 was cold and dry, followed by a cold and rainy spring in 2018. Summer started humid and with low temperatures 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	Bilateral cordon training and spur pruning.
Harvest	Grapes handpicked in September.
Vinification	Arrived at the winery, the grapes were chilled in cold storage for 8 hours and then pressed in a pneumatic press. This was followed by decantation, and fermentation began in stainless steel tanks before being transferred to barrels.
Ageing	8 months on the lees, with bâtonnage in 300-liter barrels (50% French oak and 50% Hungarian oak).
Tasting	Exhibiting a bright yellow appearance, the nose reveals a blend of apricot and plum notes, with complex yet subtle hints of butter and wood. On the palate, it is dense and displays a surprising volume, with a very balanced creaminess and acidity.
Serving	Perfectly complements fatty fish, dishes with expressive acidity such as ceviche, or even medium-intensity meats. It should be consumed at temperatures between 10°C and 12°C.
Analysis	Alcohol: 13,5% Total Acidity: 5,6 g/l (Tartaric Acid) pH: 3,41 Residual Sugars: 0,7 g/l
Document revised	July 2024