



QUINTA DE VENTOZELO

DOURO - PORTUGAL

ESSÊNCIA DE VENTOZELO

WHITE



Year	2019
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	70% Viosinho and 30% Malvasia Fina.
Harvest Year	A dry winter and spring were followed by heavy rainfall concentrated in April and occasional showers during the harvest period. While the vines showed some water stress, gradual ripening was ensured by the moderate summer temperatures. By harvest time, the grapes were in perfect condition, delivering aromatic musts with an excellent balance of sugar and acidity.
Viticulture	Sourced from 20-year-old vines in the Carvalha Patamares plot, trained in a single cordon system, with a North-Northwest exposure and an average altitude of 400m.
Harvest	Handpicked grapes in the first week of September, with a careful selection of bunches.
Vinification	Upon arrival at the winery, the grapes underwent a double selection process: first by hand, then through an optical sorting machine for individual berry selection. After complete destemming, each variety was pressed and fermented separately, initially in stainless steel tanks and later in barrels, always in contact with fine lees. Fermentation lasted around two weeks, followed by bâtonnage until February. The final blend was created in April, after electing six barrels of Viosinho and three of Malvasia Fina.
Ageing	300L French oak barrels, second and third use, from Baron, Radoux, and Seguin Moreau cooperages. After 8 months in wood, the wine was bottled and aged for an additional 5 years in the bottle before release.
Tasting	A wine that stands out for its aromatic breadth and complexity. On the nose, it reveals signs of both barrel and bottle aging, combining smoky notes, spicy nuances, and honey, with fresh hints of citrus peel subtly emerging in the background. On the palate, freshness and complexity resurface, wrapped in a velvety and elegant texture. A well-balanced wine with a long, refined finish.
Serving	Pairs perfectly with aged cheeses, foie gras, rich fish dishes, and medium-intensity meats. It also complements hearty vegetarian dishes, such as mushroom and truffle risotto. Best served between 12 and 14°C.
Analysis	Alcohol: 13,5% Total Acidity: 5,9 g/l (Tartaric Acid) pH: 3,3 Residual Sugars: <1,1 g/l

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