

AZUL DE
VENTOZELO
WHITE



Year	2023
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho, Malvasia Fina and Códega
Harvest Year	In Ventozelo, the viticultural year proved to be generous, despite being considered an atypical year, characterized by a rainy and warm winter, followed by an warm yet dry spring. Precipitation levels were normal, allowing for favorable growth throughout the cycle. Early harvest began on August 9th, during a normal and warm summer. The impact of the diseases on production quality was low, even for mildew, which only had isolated incidents. White wines proved to be excellent, with consistent ripening, good aromas, and acidity.
Harvest	Handpicked grapes, during the month of September.
Vinification	After a meticulous selection of the bunches, not only in the vineyard but also in the winery, the grapes were de-stemmed, and pressed in an inert environment. The subsequent settling took place at cold temperatures and fermentation occurred at 16 °C, in stainless steel vats.
Bottling	2024
Tasting	With a crystalline citrus colour, this white showcases fresh and subtle aromas of white flowers and lemon, with an undertone of elegant vegetal notes. Balanced acidity, round in the mid-palate with intense fruit prolonging the finish.
Serving	It can be served as an aperitif, or to go along with light dishes such as starters, salads or fish. Should be served at a temperature of 12°C.
Analysis	Alcohol: 13,5% Total Acidity: 4,8 g/l (Tartaric Acid) pH: 3,46 Residual Sugars: 1,0 g/l

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