



CIRCA 1800

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

VENTOZELO
RESERVA
RED



Year	2022
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz and Alicante Bouschet
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. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of September.
Vinification	The grapes were received at the winery in the special line, with total de-stemming and manual bunch selection, followed by individual berry selection using an optical sorting machine. Vinification took place in a traditional lagar with pre-fermentation maceration and temperature control.
Ageing	12 months in french oak barrels.
Bottling	2024
Tasting	Intense ruby colour. Evident aromatic persistence of red berries, with the typical floral aromas of the Touriga Nacional. Harmonious on the palate, with a balanced acidity and fine tannins. An elegant wine with a fruity and persistent finish.
Serving	Pairs perfectly with a wide variety of cheeses, meats, and Mediterranean cuisine. Should be served at a temperature between 16° and 18°C.
Analysis	Alcohol: 13,5 % Total Acidity: 5,0 g/l (Tartaric Acid) pH: 3,67 Residual Sugars: < 0,6 g/l

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