



CIRCA 1598

QUINTA DE
VENTOZELO
DOURO · PORTUGAL

LOCI
RED



Year	2021
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	50% Tinta Amarela, 15% Touriga Franca, 15 % Touriga Nacional, 10% Sousão, 10% Alicante Bouschet
Harvest Year	It can be considered a normal and dry year in the Douro Valley, of good production. The rainfall during the winter, as in April and June, balanced the very dry months of March and May, allowing the normal development of the plants, without having water as a restrictive growing factor. The diseases were rare, resulting mainly from the September rains, but without significant impact. The long and cool harvest produced fresh, good quality, and slightly lower alcoholic musts.
Viticulture	Extreme vineyards, aged between 20 and 30 years old.
Harvest	Handpicked grapes, during the first week of September.
Vinification	After a careful selection in the vineyards, the bunches were hand-sorted and destemmed at the winery, with a final berry sorting process using an optical machine. The vinification took place in lagars with pre-fermentative maceration and dynamic temperature control.
Ageing	Aged for 12 months in 300 and 500 liter French oak barrels of second and third use, from the tonnelleries Baron, Radoux and Seguin Moreau. After bottling, Loci spent a further 8 months aging in bottle before being released to the market
Bottling	February 2024
Tasting	Deep ruby color. The nose is marked by elegance, with intense aromas of wild berries and cherries. Subtle vegetal and spicy notes from Tinta Amarela add complexity and character. On the palate, it is full-bodied yet delicate, with firm, well-integrated tannins. The finish is fruity, long, and surprisingly fresh.
Serving	A truly "food-friendly" wine, which pairs nicely with traditional Portuguese cuisine, spicy dishes and game. Should be served at a temperature between 16 and 18°C.
Analysis	Alcohol: 14 % Total Acidity: 5,2 g/l (Tartaric Acid) pH: 3,52 Residual Sugars: <0,6 g/l
Document revised	April 2025