



CIRCA 1500 1906

QUINTA DE
VENTOZELO
DOURO · PORTUGAL

RABIGATO

WHITE



Year	2023
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Rabigato
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 a 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.
Viticulture	Grapes come from two different plots at an altitude of around 240m. The vineyard at the top has unilateral cordon trellising, whereas the vineyard on the slopes has bilateral cordon trellising.
Harvest	Manual harvest during the month of August.
Vinification	After a cluster selection in the vineyard, they were then chilled, destemmed and pressed in an inert environment at the entrance to the winery. Subsequent settling and fermentation took place at a temperature of 16°C.
Bottling	2024
Tasting	Bright lemon-yellow color and aroma characterized by citrus and mineral notes. On the palate, it stands out mainly for its freshness and lively acidity. A wine of expressive minerality, with a long and elegant finish.
Serving	The fresh and mineral character of this white wine pairs perfectly with light dishes of white meat, grilled fish, and seafood. It is particularly interesting when paired with Asian cuisine. It should be served between 10 and 12°C.
Analysis	Alcohol: 12% Total Acidity: 4,9 g/l (Tartaric Acid) pH: 3,38 Residual Sugars: 1 g/l

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