



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

VIOSINHO

WHITE



Year 2023

Denomination DOC Douro

Oenology José Manuel Sousa Soares

Grape Varieties Viosinho

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 20-year-old vineyard of Viosinho grape variety. Bilateral cordon training and spur pruning.

Harvest Manual harvest during the month of August.

Vinification After a cluster selection in the vineyard at the winery entrance, they were cooled, destemmed, and pressed in an inert environment. Subsequent settling and fermentation took place at a temperature of 16°C.

Bottling 2024

Tasting Pale crystalline yellow in color, the nose shows intense floral notes with citrus nuances. The freshness revealed on the nose runs throughout the tasting, offering good breadth and volume in the mouth.

Serving This Viosinho is the perfect aperitif and the ideal pairing with seafood, baked fish or light meat dishes. It should be served between 10 and 12°C.

Analysis Alcohol: 13,5% Total Acidity: 5,1 g/l (Tartaric Acid)
pH: 3,41 Residual Sugars: 1 g/l

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