



CIRCA 1800

QUINTA DE  
VENTOZELO

DOURO - PORTUGAL

VENTOZELO  
RESERVA  
WHITE



Year	2023
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho, Malvasia Fina and 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	Extreme 20-year-old vineyards. Double cordon training system and spur pruning.
Harvest	Manual harvest during the month of August.
Vinification	When entering the winery, the grapes were carefully sorted. Then they were fermented in stainless steel tanks at controlled low temperatures (15-16°C), in order to enhance the fermentative aromas, natural from the grape varieties.
Ageing	300-litre used French oak and Hungarian oak barrels for 6 months.
Bottling	2024
Tasting	A wine with a bright, pale yellow color and delicate aromas of citrus and white flowers. The oak aging reveals subtle notes of vanilla, complexity and structure. On the palate, it is a wine with volume, freshness and persistence.
Serving	The perfect pairing with fatty fish and white meat dishes. It should be served at a temperature between 12° and 14°C.
Analysis	Alcohol: 13% Total Acidity: 5,1 g/l (Tartaric Acid) pH: 3,47 Residual Sugars: <0,6 g/l

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