



CIRCA 1908

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

SOUSÃO

RED



Year	2022
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Sousão
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 the quantity. The 2022 harvest resulted in musts with normal levels of sugar, total acidity, and phenolic compounds, for high quality wines.
Viticulture	Extreme vineyards of Sousão.
Harvest	Handpicked grapes, during the month of September.
Vinification	The grapes were received at the winery's special line, going through a complete destemming, hand-sorting of bunches and later a berry sorting using an optical machine. The vinification took place in lagars with pre-fermentative maceration and rigorous temperature control.
Bottling	2023
Tasting	Deep ruby color. Rich aromas of blackberries and blueberries, with subtle undertones of mint and herbal notes adding a distinctive balance. On the palate, it is full of character—fresh and well-structured. The finish is persistent, with fresh fruit being predominant.
Serving	It is a <i>food friendly</i> wine, mainly due to its freshness. Pairs perfectly with strong and rich texture dishes, especially of traditional Portuguese cuisine, such as lamprey, "sarrabulho" (pork blood stew) and grilled sardines. Should be served between 14 to 16°C.
Analysis	Alcohol: 11,5% Total Acidity: 5,8 g/l (Tartaric Acid) pH: 3,33 Residual Sugars: <0,6 g/l

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