



CIRCA 1908

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

SYRAH OAK
MATURED

RED



Year	2021
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
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 long and cool harvest produced fresh, good quality, and slightly fewer alcoholic musts.
Viticulture	Extreme 20-year-old vineyards. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of September.
Vinification	After careful selection of Syrah grapes, the vinification process took place in lagars, following a cold pre-fermentation maceration.
Ageing	12 months in french oak barrels.
Bottling	2023
Tasting	This Syrah displays a ruby color and stands out for its elegant aroma, marked by red fruit notes and a subtle fresh herbal character, perfectly integrated with delicate hints of oak. On the palate, it is enveloping, with firm tannins supported by vibrant acidity, leading to a long, spicy finish.
Serving	Pairs perfectly with cheeses, spicy dishes, red meat and game. It should be consumed at a temperature between 16° and 18°C.
Analysis	Alcohol: 14% Total Acidity: 5,1 g/l (Tartaric Acid) pH: 3,52 Residual Sugars: <0,6 g/l
Document revised	April 2025