



CIRCA 1500

QUINTA DE  
VENTOZELO

DOURO - PORTUGAL

SYRAH OAK  
MATURED

RED



Year	2022
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
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 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	2024
Tasting	Deep ruby in color, the aroma reveals elegance and complexity, shaped by barrel aging notes of spice and vanilla. Fresh red fruit aromas also emerge. On the palate, it shows pronounced tannins and solid structure, delivering a long and full-bodied 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: 3,63    Residual Sugars: <0,6 g/l

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