



CIRCA 1900

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

SYRAH OAK
MATURED

RED



Year	2019
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
Harvest Year	It can be considered a dry viticultural year in the Douro. The year experienced a dry winter and spring, with significant rainfall occurring only in April and sporadically during the harvest period. Despite the vines showing a need for water to ensure proper ripening, the more moderate summer temperatures contributed to gradual maturation. The harvest produced musts with excellent balance between sugar and acidity, and very interesting phenolic characteristics.
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	2021
Tasting	On the palate, this Syrah presents a ruby color, revealing an intense aroma of red fruit jam and wild berries on the nose. A touch of spices runs throughout the tasting, demonstrating good structure and a full-bodied mouthfeel. The finish is smooth, flavorful and fresh.
Serving	It pairs perfectly with intense cheeses, ham, and game dishes. It should be consumed at a temperature between 16° and 18°C.
Analysis	Alcohol: 15,5% Total Acidity: 6,0 g/l (Tartaric Acid) pH: 3,37 Residual Sugars: 0,6 g/l
Document revised	April 2025