



CIRCA 1500



QUINTA DE  
VENTOZELO

DOURO · PORTUGAL

TOURIGA  
FRANCA

RED



Year	2021
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Franca
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 vineyards of Touriga Franca. Double cordon training system and spur pruning.
Harvest	Grapes were handpicked in September, with careful selection of grapes.
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.
Ageing	12 months in French oak.
Bottling	2023
Tasting	Typical floral aroma, with expressive red fruit and spicy notes. Very fresh and elegant, with remarkable balance. It reveals pronounced, mature tannins, with a silky and long finish.
Serving	It provides a pleasant and complete experience on its own. It pairs perfectly with grilled meats or traditional oven dishes. It should be served at a temperature between 16°C and 18°C.
Analysis	Alcohol: 13,5% Total Acidity: 5,0 g/l (Tartaric Acid) pH: 3,62 Total Sugars: <0,6 g/l
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