

AZUL DE
VENTOZELO
RED



Year	2023
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Franca, Touriga Nacional and Tinta Roriz
Harvest Year	In Ventozelo, the viticultural year proved to be generous, despite being considered atypical, marked by a rainy and warm winter, and a similarly warm yet dry spring. Precipitation levels remained within the average range, allowing for favorable growth throughout the entire cycle. The early harvest began on August 9th, during a typical warm summer. The impact of disease on production quality was minimal, even in the case of mildew, which appeared only in isolated instances. Despite some heterogeneity, particularly due to a heatwave in August, with temperatures exceeding 40°C, and some rainfall recorded in September, the red varieties showed high color intensity, easily extractable tannins, and balanced pH and acidity.
Harvest	Handpicked grapes during the month of August.
Vinification	After a meticulous selection of bunches, not only in the vineyard but also in the winery, the grapes went through a maceration process at low temperatures. The following fermentation process took place in stainless steel tanks, with regular pump-overs.
Bottling	2024
Tasting	With a deep ruby color, it reveals an intense and fresh aromatic profile, dominated by ripe red fruits such as strawberry and cherry. On the palate, it stands out for its harmonious balance between fruit and soft tannins, finishing persistent and full of character.
Serving	Pairs well with light meat dishes, fish, vegetarian meals with legumes, quiches or salads. The ideal serving temperature is around 16°C.
Analysis	Álcohol: 13,5% Total Acidity: 5,0 g/l (Tartaric Acid) pH: 3,67 Total Sugars: 0,7 g/l
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