



CIRCA 1500

QUINTA DE  
VENTOZELO

DOURO - PORTUGAL

## RABIGATO

WHITE



|                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Year             | 2024                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| Denomination     | DOC Douro                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
| Oenology         | José Manuel Sousa Soares                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| Grape Varieties  | Rabigato                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| Harvest Year     | In Ventozelo, the viticultural year proved to be promising, marked by favorable climatic conditions that resulted in high quality wines. Considered to be a normal and warm year, it was characterized by a warm and rainy winter, followed by an equally warm spring. Water availability allowed for favorable vine growth throughout the cycle. Harvest began on August 19th, during a hot and dry summer. The result was healthy white grapes, well-balanced in sugar, leading to fresh wines with good mouth volume. |
| Viticulture      | Grapes come from two different plots at an altitude of around 240m. The vineyard at the top has unilateral cordon trellising, whereas the vineyard on the slopes has bilateral cordon trellising.                                                                                                                                                                                                                                                                                                                        |
| Harvest          | Handpicked grapes, during the month of August.                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| Vinification     | After a cluster selection in the vineyard, they were then chilled, destemmed and pressed in an inert environment at the entrance to the winery. Subsequent settling and fermentation took place at a temperature of 16°C.                                                                                                                                                                                                                                                                                                |
| Bottling         | 2025                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| Tasting          | Light color, pale yellow. On the nose, it presents citrus aromas with delicate hints of orange blossom. It reveals notable acidity and a firm structure, providing a long and balanced finish.                                                                                                                                                                                                                                                                                                                           |
| Serving          | The fresh and mineral character of this white wine pairs perfectly with light dishes of white meat, grilled fish, and seafood. It is particularly interesting when paired with Asian cuisine. It should be served between 10 and 12°C.                                                                                                                                                                                                                                                                                   |
| Analysis         | Alcohol: 11,5%    Total Acidity: 5,35 g/l (Tartaric Acid)<br>pH: 3,29    Total Sugars: <0,6 g/l                                                                                                                                                                                                                                                                                                                                                                                                                          |
| Document revised | June 2025                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |