



CIRCA 1906

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

SYRAH
UNOAKED
RED



Year	2016
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
Harvest Year	It was a late year with maturations taking place at very high temperatures with excellent results in cooler North facing parcels.
Viticulture	Extreme vineyards of Syrah. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during the last days of September.
Vinification	After a careful selection of the Syrah bunches, the vinification took place in lagars with pre-fermentative maceration and rigorous temperature control.
Ageing	Stainless steel vats.
Bottling	May of 2017
Tasting	This wine displays a beautiful ruby colour and intense aromas of red fruit, with hints of spice. On the palate, it is powerful yet remarkably smooth, with very fine, well-ripened tannins.
Serving	Pairs well with various grilled meat dishes. Should be consumed at a temperature between 16° and 18°C.
Ideal Consumption	Can be cellared under proper conditions for up to 15 years without losing quality.
Analysis	Alcohol: 14,5% Total Acidity: 4,70 g/l (Tartaric Acid) pH: 3,58 Residual Sugars: 0,6 g/l