



CIRCA 1500



QUINTA DE
VENTOZELO
DOURO · PORTUGAL

SYRAH
UNOAKED

RED



Year	2021
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
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 diseases were rare, resulting mainly from the September rains, but without significant impact. The long and cool harvest produced fresh, good quality, and slightly lower alcoholic musts.
Viticulture	Extreme vineyards of Syrah. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of September.
Vinification	The grapes were received at the winery's special line, with hand-sorting of bunches and later a berry selection using an optical sorting system. The vinification took place in lagars with pre-fermentative maceration and rigorous temperature control. This wine was bottled in the year after its harvest, enhancing all the aromatic potential and young expression that it shows.
Bottling	2022
Tasting	This Syrah presents a deep ruby colour with violet nuances. On the nose, it reveals youthful and vibrant aromas of red and wild fruits, particularly cherries, redcurrants, and blackberries. On the palate, it is very expressive and persistent, marked by a refreshing profile and a long finish with a subtle spicy touch.
Serving	Pairs well with various meat dishes, tapas, or vegetarian dishes with mushrooms. Should be consumed at a temperature between 16° and 18°C.
Analysis	Alcohol: 14,5% Total Acidity: 5,5 g/l (Tartaric Acid) pH: 3,51 Residual Sugars: <0,6 g/l
Document revised	May 2025