



CIRCA 1588 1906

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

SYRAH
UNOAKED

RED



Year	2023
Denomination	IGP Duriense
Oenology	José Manuel Sousa Soares
Grape Varieties	Syrah
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.
Viticulture	Extreme vineyards of Syrah. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of August.
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	2024
Tasting	With a vibrant ruby colour, this Syrah stands out on the nose for its fresh and intense profile of ripe wild berries. Subtle spicy nuances also emerge, delicately returning on the palate. It presents freshness and sophistication, finishing long and full of character.
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: 15% Total Acidity: 5,74 g/l (Tartaric Acid) pH: 3,51 Total Sugars: <0,6 g/l
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