



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

TINTA
AMARELA

RED



Year	2022
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Amarela
Harvest Year	Hot and dry viticultural year. A year characterized by the low rainfall throughout most of the growing season, and by the high temperatures registered in May, July, and August. Overall, the development of diseases (downy mildew and powdery mildew) was rare and conditioned by the weather conditions, which was reflected in a good phytosanitary quality. The lack of water and very high temperatures during the ripening period forced early harvests, which slowed down with the lower temperatures and the rainfall in early September. These events helped on quality but had little impact on quantity. The result was musts with normal levels of sugar, total acidity, and phenolic compounds, suitable for high-quality wines.
Viticulture	Extreme vineyards of Tinta Amarela.
Harvest	Grapes handpicked in September.
Vinification	The grapes were received at the winery's special line, going through a complete destemming, hand-sorting of bunches and later a berry sorting using an optical machine. The vinification took place in lagars with pre-fermentative maceration and rigorous temperature control.
Ageing	Partially french oak-aged for 12 months.
Bottling	2023
Tasting	Ruby in color with hints of blue, it reveals delicate and fine aromas that are very characteristic of this grape variety. Despite the aromatic base of red fruits, particularly raspberries and strawberries, it has a vegetal side that adds elegance. On the palate, it is silky and very balanced, finishing with an abundance of fruit and freshness.
Serving	It pairs perfectly with medium-intensity cheese starters, as well as with meals featuring fatty fish or meat dishes. It should be served at a temperature between 16°C and 18°C.
Analysis	Alcohol: 13,5% Total Acidity: 4,7 g/l (Tartaric Acid) pH: 3,63 Residual Sugars: <0,6 g/l
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