



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

TINTA
AMARELA

RED



Year	2023
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Amarela
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 Tinta Amarela.
Harvest	Handpicked grapes, during the month of 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	2024
Tasting	This wine presents an intense ruby colour and a soft, fruity aroma. Notes of ripe fruit emerge subtly on the palate and carry through to the finish. It reveals freshness, smooth tannins, and ends with depth and elegance.
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: 5,22 g/l (Tartaric Acid) pH: 3,60 Total Sugars: <0,6 g/l
Document revised	May 2025