



CIRCA 1588 1908

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

TINTA
AMARELA

RED



Year	2024
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Amarela
Harvest Year	In Ventozelo, the viticultural year proved to be promising, marked by favorable climatic conditions that resulted in high quality wines. Considered to be a normal and warm year, it was characterized by a warm and rainy winter, followed by an equally warm spring. Water availability allowed for favorable vine growth throughout the cycle. Harvest began on August 19th, during a hot and dry summer. The result was healthy grapes, well-balanced in sugar, leading to fresh wines with good mouth volume.
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.
Bottling	2025
Tasting	With an intense ruby color, it offers a delicate aromatic profile, where soft red fruit notes blend with fresh herbal nuances. On the palate, it is round and balanced in both acidity and structure. The finish is long and with a distinguished 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: 14% Total Acidity: 5,6 g/l (Tartaric Acid) pH: 3,34 Total Sugars: <0,6 g/l
Document revised	July 2025