



CIRCA 1800

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

TINTA
BARROCA

RED



Year	2020
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Barroca
Harvest Year	Considered a hot and dry year, it required constant monitoring and care throughout the growing season. The first challenge occurred thanks to the hot, rainy spring, which contributed to the development of diseases. The lower fertility, and consequently less bunches, resulted in a significantly lower production than the previous years. Excessive heat during summer also contributed to this low return. A year characterized by a short harvest, which occurred under normal rainfall conditions. Despite all the challenges, the wines show incredible concentration and well-balanced acidity and alcohol levels.
Viticulture	Extreme vineyards of Tinta Barroca, over 20 years old, with North-Northeast exposure.
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	2022
Tasting	Deep ruby color. On the nose, the aroma is rich, dominated by fresh red fruit notes with a subtle floral touch, further enhanced by bottle aging aromas. On the palate, it reveals generous volume, with evident yet smooth tannins, leading to a well-defined, persistent finish marked by balanced acidity.
Serving	Pairs perfectly with medium-intensity cheeses, light dishes of white or grilled meats, comfort food, or simple vegetarian dishes. Should be served at a temperature between 16° and 18°C.
Analysis	Alcohol: 14,5% Total Acidity: 5,1 g/l (Tartaric Acid) pH: 3,62 Total Sugars: <0,6 g/l
Document revised	May 2024