



CIRCA 1598

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

TINTA RORIZ

RED



Year	2021
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Roriz
Harvest Year	It can be considered a normal and dry year in the Douro Valley, of good production. The rainfall during the winter, as in April and June, balanced the very dry months of March and May, allowing the normal development of the plants, without having water as a restrictive growing factor. The long and cool harvest produced fresh, good quality, and slightly less alcoholic musts.
Viticulture	Extreme vineyards of Tinta Roriz.
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 12 months in used French oak barrels.
Bottling	2023
Tasting	With a ruby color, it reveals aromas of ripe red fruits, notably redcurrants and strawberries. Subtle spicy notes emerge in the background. Silky on the palate, with freshness and structure in elegant balance. The finish is fruity, smooth, and persistent.
Serving	Pairs well with intense cheeses, roasted fatty fish, red meat and game. It should be consumed at a temperature of 16° to 18°C.
Analysis	Alcohol: 13,5% Total Acidity: 5,3 g/l (Tartaric Acid) pH: 3,49 Total Sugars: <0,6 g/l
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