



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

TOURIGA
FRANCA
TINTO



Year	2022
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Franca
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 Touriga Franca. Double cordon training system and spur pruning.
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	12 months in French oak barrels.
Bottling	2024
Tasting	Intense pomegranate color, with aromas of red fruit and a hint of vegetal notes. On the palate, it reveals admirable mouth volume, with firm tannins enveloped in freshness, and a persistent and fruity finish.
Serving	It pairs perfectly with cheeses, spicy dishes, red meats, and game. It should be served at a temperature between 16°C and 18°C.
Analysis	Alcohol: 13 % Total Acidity: 4,8 g/l (Tartaric Acid) pH: 3,75 Total Sugars: <0,6 g/l
Document revised	July 2025