



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

TOURIGA
NACIONAL

RED



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| Year | 2022 |
| Denomination | DOC Douro |
| Oenology | José Manuel Sousa Soares |
| Grape Varieties | Touriga Nacional |
| 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 Nacional. 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 | Deep ruby color, with a rich aroma of red fruit wrapped in fresh floral and spicy notes. On the palate, it reveals bright acidity and round tannins, finishing silky and persistent. |
| Serving | Offers a pleasant and complete experience on its own. Pairs beautifully with grilled meats or traditional oven-baked dishes. Should be served at a temperature between 16° and 18°. |
| Analysis | Alcohol: 13% Total Acidity: 4,8 g/l (Tartaric Acid) pH: 3,69 Total Sugars: <0,6 g/l |

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