



CIRCA 1700 1906

QUINTA DE
VENTOZELO
DOURO · PORTUGAL

VIOSINHO

WHITE



Year	2024
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Variety	Viosinho
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 white grapes, well-balanced in sugar, leading to fresh wines with good volume.
Viticulture	20-year-old vineyard of Viosinho grape variety. Bilateral cordon training and spur pruning.
Harvest	Handpicked grapes, during the month of August.
Vinification	After a cluster selection in the vineyard at the winery entrance, they were cooled, destemmed, and pressed in an inert environment. Subsequent settling and fermentation took place at a temperature of 16°C.
Bottling	2025
Tasting	Pale crystalline citrus in color, the nose highlights vibrant citrus notes with hints of orange blossom. The surprising freshness on the nose carries through to the palate, where acidity is balanced by a generous mouthfeel. An inviting wine with a smooth, rounded finish.
Serving	This Viosinho is the perfect aperitif and the ideal pairing with seafood, baked fish or light meat dishes. It should be served between 10 and 12°C.
Analysis	Alcohol: 13% Total Acidity: 5,1 g/l (Tartaric Acid) pH: 3,34 Residual Sugars: <0.6 g/l

Document revised March 2025