



CIRCA 1598

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

BLEND

RED



Year	2023
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca and Tinta Roriz
Harvest Year	The year proved to be generous, despite being considered atypical, characterized by a rainy and warm winter, with an equally warm yet dry spring. It was a normal year in terms of precipitation, allowing for favorable growth throughout the entire cycle. The early harvest began on August 9th, during a typical hot summer. The impact of diseases on production quality was low, even in the case of downy mildew, which only appeared in isolated instances. Despite some heterogeneity, especially due to a heatwave in August with temperatures exceeding 40°C, and some rainfall recorded in September, the red grape varieties showed high color intensity, easily extractable tannins, and balanced pH and acidity.
Viticulture	Grapes from the Quinta's extreme vineyards. Double and single cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of September.
Vinification	The grapes were received at the winery, on the special line, with total destemming and hand-picking of bunches and then 'berry by berry' by an optical sorting machine. Vinification took place in a wine press, with pre- and post-fermentation maceration and dynamic temperature control.
Ageing	12 months in 300 and 500 litre French oak barrels.
Bottling	2025
Tasting	It displays an intense violet-ruby color and a nose marked by ripe black fruits, especially blackberries. More subtle notes of blackcurrant and sweet spices also emerge. On the palate, it is robust, with firm but polished tannins. The fruit returns in the form of black plum skin, contributing with acidity and a subtle, elegant bitterness that is typical of Tinta Roriz. It finishes long, fresh, and with good aromatic persistence.
Serving	Its balanced profile allows it to be enjoyed on its own or paired with cheeses, meats, and Mediterranean cuisine in general. It should be served at a temperature between 16°C and 18°C.
Analysis	Alcohol: 14% Total Acidity: 5,2 g/l (Tartaric Acid) pH: 3,67 Total Sugars: <0,6 g/l
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