



CIRCA 1500



QUINTA DE  
VENTOZELO  
DOURO - PORTUGAL

ALICANTE  
BOUSCHET  
RED



Year	2020
Denomination	Douro DOC
Oenology	José Manuel Sousa Soares
Grape Varieties	Alicante Bouschet
Harvest Year	2020 was a hot and dry year. The vines demanded close attention and thorough care throughout the vegetative cycle. Spring brought the first big challenge due to warm temperatures overlapping with rain, which contributed to the outbreak of vine diseases. Low fertility and fewer bunch development led to production levels that were significantly lower than previous years. Summer's high temperatures equally contributed to these low yields. 2020's harvest was short, having occurred under normal precipitation conditions. Despite all challenges, the resulting wines reveal great concentration as well as balanced alcohol and acidity levels.
Viticulture	Alicante Bouschet single-grape parcel.
Harvest	Manual harvest in September.
Vinification	The winery's special line received these grapes, where they were completely de-stemmed. After the manual sorting of bunches, a berry selection was performed by an optical selection machine. There was a short period of pre-fermentative maceration. The fermentation then took place in the lagar, with temperature control throughout.
Bottling	2022
Tasting	Intense ruby colour. On the nose, it shows strong black and red riped fruits, like wild berries and redcurrant. It firmly reveals liquorice notes, which adds complexity to the aroma. On the palate, it expresses great volume and structure. It has a long, fruit-led persistent finish, marked by the balsamic profile of the grape variety.
Serving	This wine pairs perfectly with strong meats like roasted lamb or wood-burning oven dishes in general. It's also a great match with strong cheeses or spiced meals. It should be served between 16° and 18°C.
Analysis	Alcohol: 15%      Total acidity: 5,8 g/l (tartaric acid) pH: 3,36      Residual sugars: 0,7g/l
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