

AZUL DE
VENTOZELO
ROSÉ



Year	2025
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Amarela, Tinta Roriz
Harvest Year	The 2025 viticulture year at Quinta de Ventozelo was marked by extreme climatic contrasts, with a warm, dry winter and a spring with significant rainfall, particularly in March and April. This was followed by an extremely hot and dry summer with three prolonged heatwaves, making 2025 one of the highest temperature years on record in the region. The harvest eventually took place in cooler, more stable weather, which helped to ensure high-quality grapes. Despite the challenging weather conditions and the intensity of the year, Ventozelo's terroir proved its ability to preserve the freshness and elegance of the wines here produced.
Harvest	Handpicked grapes during the month of August.
Vinification	After a careful selection of bunches in the vineyard and upon arrival at the winery, the grapes were destemmed and gently pressed. This was followed by cold settling and fermentation at 16°C in stainless steel tanks, enhancing the freshness of the aromas.
Bottling	2026
Tasting	Pale pink in colour, it has a fresh, floral aromatic profile. On the palate, it displays a distinct mineral character alongside pronounced acidity. An elegant, well-balanced rosé with a long finish.
Serving	A versatile wine, ideal as an aperitif or paired with light dishes, such as fish, white meats, or even salads. The ideal serving temperature is 12°C.
Analysis	Alcohol: 12,5% Total Acidity: 5,3 g/l (Tartaric Acid) pH: 3,40 Total Sugars: <0,6 g/l
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