

AZUL DE
VENTOZELO
ROSÉ



Year	2023
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Amarela, Tinta Roriz.
Harvest Year	In Ventozelo, the viticultural year proved to be generous, despite being considered an atypical year, characterized by a rainy and warm winter, followed by a warm yet dry spring. Precipitation levels were normal, allowing for favorable growth throughout the cycle. Early harvest began on August 9th, during a normal and warm summer. The impact of the diseases on production quality was low, even for mildew, which only had isolated incidents. White wines proved to be excellent, with consistent ripening, good aromas, and acidity.
Harvest	Handpicked grapes, during the month of September.
Vinification	After a meticulous selection of the bunches, not only in the vineyard but also in the winery, the grapes were de-stemmed, and pressed in an inert environment. The subsequent settling took place at cold temperatures and fermentation occurred at 16 °C, in stainless steel vats.
Bottling	2024
Tasting	With a delicate pale rose colour, this rosé reveals floral aromas, red fruits with a subtle vegetal note. Soft and elegant, shows a vibrant acidity backbone and a long balanced finish.
Serving	A versatile wine, which can be served as an aperitif, combined with light dishes of fish and white meats, or salads. Should be served at a temperature of 12°C.
Analysis	Alcohol: 12,5% Total Acidity: 5,2 g/l (Tartaric Acid) pH: 3,44 Residual Sugars: 1,0 g/l

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