

AZUL DE
VENTOZELO
ROSÉ



Year	2024
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Tinta Amarela, Tinta Roriz
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 grapes, well-balanced in sugar, leading to fresh wines with good volume.
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	2025
Tasting	With a pale pink color, this rosé reveals an elegant and fresh profile, combining delicate floral notes and subtle herbal nuances with hints of red berries. On the palate, it is smooth and sophisticated, with lively, well-integrated acidity that brings balance and a long, refined 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: 13% Total Acidity: 4,64 g/l (Tartaric Acid) pH: 3,47 Total Sugars: <0,6 g/l
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