



CIRCA 1800

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

VINTAGE
PREFACIES

PORTO



Year	2012
Denomination	DOC Porto
Oenology	José Manuel Sousa Soares
Grape varieties	Touriga Nacional, Touriga Franca e Sousão
Harvest year	It was a dry year, with a winter and spring that saw almost no rain, which led to a delay in budburst and throughout the entire growing season compared with the previous year. The summer was cooler than usual, with cold nights at the end of August.
Viticulture	The Quinta's red grape vineyard. Trained using the double cordon system and pruned to the spur.
Harvest	This Vintage was produced from very ripe, well-balanced grapes, harvested by hand following a very careful selection process.
Vinification	After the hand-picked harvest, the grapes were carefully inspected and destemmed. Intensive maceration was then carried out over the first 48 hours to extract all the beneficial components from the skins, with this process being carried out less frequently during fermentation. At the end of winter 2014, the wines were selected to make up the blend for this Vintage.
Ageing	3 years in stainless steel and wood
Tasting	The wine turned out to be very intense, with a 'black' colour and a clean, fresh aroma. On the palate, despite the pronounced tannins, it is well-rounded and very fruity. It is a wine with great ageing potential, but one that can already be enjoyed with immense pleasure.
Ideal consumption	It is a wine with great ageing potential, but one that can be enjoyed right now, with the distinctive feature that it continues to evolve over time.
Analysis	Alcohol: 20% Total Acidity: 4,53 g/l (ác. Tartárico) pH: 3,72 Reducing Sugars: 101 g/l