



CIRCA 1700

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

VINTAGE
PORTO



Year	2020
Denomination	DOP Porto
Oenology	José Manuel Sousa Soares
Grape varieties	Traditional grape varieties of Douro: Touriga Franca, Touriga Nacional e Sousão.
Harvest year	Considered a hot and dry year, it required constant monitoring and care throughout the growing season. The first challenge occurred thanks to the hot, rainy spring, which contributed to the development of diseases. The lower fertility, and consequently less bunches, resulted in a significantly lower production than the previous years. Excessive heat during summer also contributed to this low return. A year characterized by a short harvest, which occurred under normal rainfall conditions. Despite all the challenges, the wines show incredible concentration and well-balanced acidity and alcohol levels.
Viticulture	Touriga Franca and Touriga Nacional from the Vinha da Galeria vineyard, cultivated using the high-trellis system, situated at an altitude of approximately 200 metres and facing north-west. The Sousão grape variety comes from the Vinha Galaico vineyard, planted using the double-trellis system, situated at an altitude of around 330 metres and facing south.
Harvest	Handpicked grapes, during the month of September, with a careful selection of bunches
Vinification	After the 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, followed by fermentation in temperature-controlled stainless steel vats. This was halted by the addition of brandy at precisely the right moment, followed by a ageing process under carefully controlled conditions to minimise oxidation.
Ageing	2 years
Tasting	With a fresh and vibrant aroma, it displays hints of mint and wild berries. On the palate, it reveals excellent balance, with firm yet perfectly integrated tannins, lending the wine structure and elegance. The finish is harmonious, long and persistent, characterised by intense and expressive fruit.
Serving	This Vintage is expected to develop slowly and harmoniously in the bottle over several decades, drawing its strength not so much from a robust structure as from a delicate balance between body and acidity.
Analysis	Alcohol: 20% Total Acidity: 4,9 g/l pH: 3,5 Reducing Sugars: 101 g/l
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