



CIRCA 1800

QUINTA DE
VENTOZELO

DOURO · PORTUGAL

VINTAGE
PORTO



Year	2024
Denomination	DOP Porto
Oenology	José Manuel Sousa Soares
Grape varieties	Traditional Douro grape varieties such as Touriga Franca, Touriga Nacional e Sousão.
Harvest year	In Vetozelo, 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 a 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.
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	Manual harvest, during the month of september, with carefully selected grapes.
Vinification	Following a manual 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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