



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

VENTOZELO
RESERVA
RED



Year	2023
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz and Alicante Bouschet
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.
Viticulture	Extreme 20-year-old vineyards. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of August.
Vinification	The grapes were received at the winery in the special line, with total de-stemming and manual bunch selection, followed by individual berry selection using an optical sorting machine. Vinification took place in a traditional lagar with pre-fermentation maceration and temperature control.
Ageing	12 months in french oak barrels.
Bottling	2025
Tasting	Deep garnet in color, this Reserva reveals a fruit-driven aroma, with ripe red berries wrapped in delicate floral notes. On the palate, it shows smooth tannins balanced by an appealing acidity, leading to a long and elegant finish.
Serving	It pairs perfectly with a wide variety of cheeses, meats and Mediterranean cuisine. Should be served at a temperature between 16° a 18°C.
Analysis	Alcohol: 13,5% Total Acidity: 5,3 g/l (Tartaric Acid) pH: 3,66 Residual Sugars: 0,6 g/l

Document Revised April 2025