



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

MALVASIA
FINA
WHITE



Year	2025
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Malvasia Fina
Harvest Year	The 2025 viticulture year at Quinta de Ventozelo was marked by extreme climatic contrasts, with a warm, dry winter and a spring with significant rainfall, particularly in March and April. This was followed by an extremely hot and dry summer with three prolonged heatwaves, making 2025 one of the highest temperature years on record in the region. The harvest eventually took place in cooler, more stable weather, which helped to ensure high-quality grapes. Despite the challenging weather conditions and the intensity of the year, Ventozelo's terroir proved its ability to preserve the freshness and elegance of the wines here produced.
Viticulture	20-year-old Malvasia Fina vineyard. Bilateral cordon conduction and pruning.
Harvest	Manual harvest during the month of August.
Vinification	After a cluster selection in the vineyard, they were then chilled, destemmed and pressed in an inert environment at the entrance to the winery. The subsequent cold settling and fermentation took place at a temperature of 16°C.
Bottling	2026
Tasting	It displays a crystalline appearance and a pronounced floral aroma, emphasizing orange blossom accompanied by citrus notes. On the palate, it reveals good concentration, supported by balanced acidity and distinct minerality. The finish is fresh and balanced.
Serving	Ideal as an aperitif, to accompany light fish dishes or white meats. Pairs well with a wide variety of vegetarian dishes, such as salads or vegetable gratins. Should be served between 10 and 12°C.
Analysis	Alcohol: 14% Total Acidity: 5,2 g/l (Tartaric Acid) pH: 3,44 Total Sugars: <0,6 g/l
Document revised	july 2026