



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

RABIGATO

WHITE



Year	2025
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Rabigato
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	Grapes come from two different plots at an altitude of around 240m. The vineyard at the top has unilateral cordon trellising, whereas the vineyard on the slopes has bilateral cordon trellising.
Harvest	Handpicked grapes, 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. Subsequent settling and fermentation took place at a temperature of 16°C.
Bottling	2026
Tasting	A pale yellow colour. A marked presence of citrus aromas and notes of green apple. It reveals lively acidity and a firm structure on the palate. A wine with a fresh and balanced finish.
Serving	The fresh and mineral character of this white wine pairs perfectly with light dishes of white meat, grilled fish, and seafood. It is particularly interesting when paired with Asian cuisine. It should be served between 10 and 12°C.
Analysis	Alcohol: 12,5% Total Acidity: 5,4 g/l (Tartaric Acid) pH: 3,30 Total Sugars: <0,6 g/l
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