



CIRCA 1800

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

TRADITIONAL
BLEND

RED



Year	2024
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional, Touriga Franca and Tinta Roriz
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	Grapes from the Quinta's extreme vineyards. Double and single cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of September.
Vinification	The grapes were received at the winery, on the special line, with total destemming and hand-picking of bunches and then 'berry by berry' by an optical sorting machine. Vinification took place in a lagar, with pre- and post-fermentation maceration and dynamic temperature control.
Ageing	12 months in 300 and 500 litre French oak barrels.
Bottling	2026
Tasting	With a blue-ruby colour, the nose is marked by notes of black fruit enveloped in floral nuances. On the palate, the fruit remains very present, revealing good structure and lively acidity that lend it character and elegance. The finish is long and persistent, with a pleasant sensation of freshness.
Serving	Its balanced profile allows it to be enjoyed on its own or paired with cheeses, meats, and Mediterranean cuisine in general. It should be served at a temperature between 16°C and 18°C.
Analysis	Alcohol: 14,5% Total Acidity: 5,4 g/l (Tartaric Acid) pH: 3,64 Total Sugars: <0,6 g/l
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