



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

VENTOZELO
RESERVA
WHITE



Year	2024
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho, Malvasia Fina and Rabigato
Harvest Year	In VentozeLO, 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	Extreme 20-year-old vineyards. Double cordon training system and spur pruning.
Harvest	Manual harvest during the month of August.
Vinification	When entering the winery, the grapes were carefully sorted. Then they were fermented in stainless steel tanks at controlled low temperatures (15-16°C), in order to enhance the fermentative aromas, natural from the grape varieties.
Ageing	300-litre used French oak and Hungarian oak barrels for 6 months.
Bottling	2025
Tasting	Citrus-yellow in colour, it reveals an elegant and fresh aroma, with citrus notes and subtle hints of apricot and white flowers. On the palate, it is balanced and enveloping, with lively acidity and a slight creaminess. It has a long and persistent finish, combining freshness and complexity.
Serving	The perfect pairing with fatty fish and white meat dishes. It should be served at a temperature between 12° and 14°C.
Analysis	Alcohol: 13% Total Acidity: 5,2 g/l (Tartaric Acid) pH: 3,33 Residual Sugars: <0,6 g/l
Document Revised	2025