



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

VIOSINHO

WHITE



Year	2025
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Variety	Viosinho
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 vineyard of Viosinho grape variety. Bilateral cordon training and spur pruning.
Harvest	Handpicked grapes, during the month of August.
Vinification	After a cluster selection in the vineyard at the winery entrance, they were cooled, destemmed, and pressed in na inert environment. Susequent settling and fermentation took place at a temperature of 16°C.
Bottling	2026
Tasting	It displays a crystalline and citrus colour. The aroma reveals a profile characterised by citrus notes. On the palate, it combines vibrant acidity with good structure. It finishes with an elegant and persistent aftertaste.
Serving	This Viosinho is the perfect aperitif and the ideal pairing with seafood, baked fish or light meat dishes. It should be served between 10 and 12°C.
Analysis	Alcohol: 14% Total Acidity: 5,3 g/l (Tartaric Acid) pH: 3,4 Residual Sugars: <0.6 g/l

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