



CIRCA 1500

QUINTA DE
VENTOZELO

DOURO - PORTUGAL

BRANCO DE
VENTOZELO

WHITE



Year	2025
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Viosinho, Rabigato and 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 produced here.
Viticulture	Bilateral cordon training and spur pruning.
Harvest	Handpicked grapes, during the month of August.
Vinification	Upon arrival at the winery, the grapes were chilled in cold storage for 8 hours and then pressed in a pneumatic press. This was followed by decantation, and fermentation began in stainless steel tanks before being transferred to barrels.
Ageing	8 months on the lees, with bâtonnage in 300-liter barrels (50% French oak and 50% Hungarian oak).
Tasting	With a citrus colour, this wine presents an elegant and enveloping profile. On the nose, it reveals delicate floral and fruity notes, enveloped by very elegant woody nuances. On the palate, it displays freshness, excellent structure and a velvety texture. The finish is long and balanced, with the fruity aromas lingering harmoniously and persistently.
Serving	Perfectly complements fatty fish, dishes with expressive acidity such as ceviche, or even medium-intensity meats. It should be consumed at temperatures between 10°C and 12°C.
Analysis	Alcohol: 14% Total Acidity: 5,5 g/l (Tartaric Acid) pH: 3,35 Total Sugars: 0,7 g/l
Document revised	September 2026