

QUINTA DE
VENTOZELO
DOURO · PORTUGAL

ESSÊNCIA DE VENTOZELO

RED



Year	2016
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Nacional e Touriga Franca
Harvest Year	The warm and rainy winter of 2015 was followed by a cold and also wet spring in 2016, creating great mildew pressure. Then summer came warm and dry, with severe impacts on more exposed parcels, but with outstanding results in higher vineyards and late maturing varieties.
Viticulture	Extreme 20 and 30-year-old vineyards. Single and double cordon training system.
Harvest	Handpicked grapes, during the month of September, with a careful selection of bunches.
Vinification	Arriving at the winery, the grapes were sorted twice: manually and using an optical sorting machine, which selects each grape bunch according to its size and shape. After an initial cold maceration, fermentation followed in stainless steel presses at a controlled temperature.
Ageing	18 months in 500-liter French oak barrels (50% new and 50% used).
Tasting	Wine still shows a young colour, with intense aromas of ripe black fruit and spices, particularly black pepper. On the palate, it reveals a vibrant character with rounded, soft tannins, and the fruit and spicy notes reappear, along with a hint of light toast.
Serving	Gastronomic wine, due to its complexity, pairs exceptionally well with meat, game, or well-seasoned dishes. It should be served between 16 and 18°C.
Analysis	Alcohol: 14,5% Total Acidity: 5,2 g/l (Tartaric Acid) pH: 3,56 Residual Sugars: <0,6 g/l
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