

QUINTA DE
VENTOZELO
DOURO · PORTUGAL

ESSÊNCIA DE VENTOZELO

RED



Year	2017
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	60% Touriga Franca, 40% Touriga Nacional
Harvest Year	2017 was a very dry year, with maturations taking place with very little water to support the plants. It was one of the earliest harvests recorded in Douro, that produced very rich and concentrated musts with a tendency towards higher alcoholic levels, In spite of the low yields registered throughout the region due to the drought, the wines of 2017 show a great quality potential.
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 by grape variety followed in stainless steel presses at a controlled temperature.
Ageing	18 months in 500-liter French oak barrels (35% new and 65% used).
Bottling	2019
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. A very well-balanced wine, where the acidity and aromas give it a lingering finish and make it delicious.
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% Total Acidity: 5,4 g/l (Tartaric Acid) pH: 3,59 Residual Sugars: <0,6 g/l
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