



CIRCA 1900

QUINTA DE  
VENTOZELO

DOURO · PORTUGAL

LBV  
PORTO



Year	2014
Denomination	DO Porto
Oenology	José Manuel Sousa Soares
Grape Varieties	Traditional red grape varieties from the Douro region, such as Touriga Franca, Touriga Nacional, Tinto Cão and Sousão, among others
Harvest year	2014 was a fresh and clean year, with a humid winter and spring, that lead to an early maturation. We witnessed the rainiest September of the last 80 years, with vineyards harvested before and after the rains showing significant differences in quality.
Viticulture	Extreme vineyards with double cordon training system and spur pruning.
Harvest	Grapes were handpicked at the end of September, with a carefull selection of bunches in the field.
Vinification	After harvest, the grapes were carefully inspected and destemmed. Then they went through an intense maceration, for the first 48 hours, in order to extract all of the best components from the grape skins. This was followed by a temperature controled fermentation in stainless steel tanks. The fermentation was stopped, at a calculated moment, by the addition of wine brandy. The wine was then aged for a few years in large vats, preventing oxidations.
Ageing	4 years in large volume vats
Tasting	It's an elegant wine with an expressive character. On the nose, it shows notes of blackberry and spices. On the palate, the dark fruit notes are enveloped by a full and soft texture, with a fresh and long feel in the end.
Analysis	Alcohol: 20%    Total Acidity: 4,21 g/l (tartaric acid) pH: 3,61    Reductive Sugars: ± 100 g/l