

QUINTA DE VENTOZELO



<i>Wine</i>	Port Wine Vintage Quinta de Ventozelo
<i>Varieties</i>	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão.
<i>Vintage</i>	2005
<i>Appellation</i>	Porto
<i>Country</i>	Portugal
<i>Production</i>	10.000 bottles (750ml); 10.000 bottles (375ml)

Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 17-18°C, and decant. Drink when released if you like young fruity Ports. In normal years, it will develop for 15-20 years; in exceptional years, up to a century. Once open, drink within 1 day (old Ports) or 1 week (young Ports). Serve with blue cheese, mature cheddar, nuts, chocolate and coffee desserts.

Season

This was an extremely dry year, especially during winter. Rainfall levels were up to 60% lower than usual. Winter temperatures were very low, becoming higher during the vegetative state. Production levels were very low; however, grapes were picked at an excellent sanitary point, with a very good alcoholic grade and excellent colour.

Winemaking and Maturation

Fermentation takes place in traditional *lagares* at the Quinta. Grapes are foot-crushed, without de-stemming: grape skins and stems are mixed with the must to extract the maximum amount of aromas, colour and flavours. When the ideal residual sugar levels are achieved, the young wine is fortified by adding 100% natural grape brandy, stopping the alcoholic fermentation and preserving the grape natural sugars. **Barrel-ageing:** In stainless steel tanks for 2 years, to preserve the maximum purity of the wine. **Filtration:** None. The wine is bottled without filtration at Quinta de Ventozelo.

Notes

Appearance: Deep purple red when young, maturing to red brown with age.

Nose: Intense ripe blackberries and sweet cassis fruit.

Mouth: Dense, rich fruit and tannins and a long, powerful finish.

Technical data

Alc./Vol.:	20%
Total acidity:	5.56 g/l
PH:	3.66
Residual sugar:	86 g/l