



Quinta de Ventozelo Tinto (Red Wine)

WINE:	Quinta de Ventozelo Tinto
TYPE:	Red Wine
DENOMINATION:	Douro DOC
VINTAGE:	2003
GRAPE VARIETY:	Tinta Roriz (40%) Touriga Franca (40%) Touriga Nacional (20%)
COUNTRY:	Portugal

The Estate: Quinta de Ventozelo is one of the oldest quintas in the Douro region, as well as one of the biggest and best located. Until the property was bought by Proinsa, it was producing Porto wine in bulk for big shippers from Vila Nova de Gaia. In the past, many of the international award-winning Porto wines had been made from grapes grown in Quinta de Ventozelo. Such a successful past led the current owners to produce wines under their own brand name. Quinta de Ventozelo is, therefore, new in terms of marketing, but old in tradition and success.



The Wine: Good concentration of deep red colour with hints of wood and vanilla balsamic fragrances. Medium-bodied with sweet powerful tannins and a delicate finish. This succulent wine is ready to drink, yet has the potential to develop for at least 5 years after bottling: serve with veal, lamb, and robust, oily-fleshed fish.

Vinification: Fermentation and maceration take place in stainless steel tanks at a controlled temperature during 8 to 10 days, without de-stemming. 100% of the wine ages in American oak barrels for 6 months. The wine is bottled unfiltered at Quinta de Ventozelo. It rests in the bottle for a minimum of 4 months before it is released to the market.

Press: The grapes used for Port - Touriga Nacional, Touriga Franca, plus Tinta Roriz (Tempranillo) - are combined here to create a round, robust, flavourful wine. Add to the mix the heat of the 2003 vintage and you have a top-notch, boldly flavoured wine that will be more than a match for many intense meat dishes. **Vintages (Fine wine and premium spirits department of the LCBO)**, April 2006.



This information provided courtesy of Signature Imports.
Click here to visit our site for more info about this and other great wines.