



Quinta de Ventozelo

Tinta Roriz

WINE:	Quinta de Ventozelo Tinta Roriz
TYPE:	Red Wine
DENOMINATION:	Douro DOC
VINTAGE:	2003
GRAPE VARIETY:	Tinta Roriz (100%)
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: Dark red colour. Herbal notes mixed with red fruits, spice, fresh tobacco and strawberries. Enjoy this pure single-varietal wine which is ready to drink now, yet has the potential to develop for at least 5 years after bottling: serve with cold cuts, cheeses, lamb and turkey.

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 8 months. The wine is lightly filtered, and then bottled at Quinta de Ventozelo. It rests in the bottle for a minimum of 6 months before it is released to the market.

Press: *Wine & Spirits*, October 2005 (2003 Vintage) **87 Points**

87 If you tasted this in a dark room, you might think it was a well-oaked white wine, the fruit being tropical, the citric acidity softened by the oak. It's unusual and it may develop in the bottle or with food, like *cabrito asado*. *Wine&Spirits*, October 2005.



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