



# Quinta de Ventozelo

## Tinta Roriz

<b>WINE:</b>	Quinta de Ventozelo Tinta Roriz
<b>TYPE:</b>	Red Wine
<b>DENOMINATION:</b>	Douro DOC
<b>VINTAGE:</b>	2004
<b>GRAPE VARIETY:</b>	Tinta Roriz (100%)
<b>COUNTRY:</b>	Portugal

**The Estate:** Quinta de Ventozelo is one of the oldest, largest and best located quintas in the Douro region. The Quinta sits on 600 hectares (1480 acres) including more than a mile of Douro river frontage. The vineyard area covers 200 hectares, all of it classified with the letter "A" (highest ranking). For most of its history the Quinta produced Port wine in bulk for big shippers from Vila Nova de Gaia. Over the years, many award-winning Ports and Douro table wines have 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 color. 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 for 8 to 10 days, without de-stemming. The wine is aged 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 release.

**Press:** **Wine Enthusiast**. (2004 Vintage) **88 points:** A firm, ripe wine, with great red fruit flavors, dark tannins and an edge of coffee. There is some toast element here in this still young wine. 4/08

**Wine Spectator**, (2004 vintage), **87 points:** A firm red, with plenty of dried cherry and crushed red fruit flavors, followed by notes of iron and stone on the lively finish. *Kim Marcus*, 2007.

**eRobertParker.com**, (2004 vintage), **87 points:** The 2004 TINTA RORIZ is rather elegant, but coats the mouth and has gripping tannins on the finish at the outset. It has some brightness as well, to cut the velvety texture and give the wine some liveliness. It is medium weight and a bit straightforward, but it drinks rather well. *Wine Advocate* # 178, 8/08