



Quinta de Ventozelo

Tinto (Red Wine)

WINE:	Quinta de Ventozelo Tinto
TYPE:	Red Wine
DENOMINATION:	Douro DOC
VINTAGE:	2004
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. The Quinta sits on more than 600 hectares (1480 acres) with 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: Good concentration of deep red color 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 for 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: Wine Enthusiast. (2004 Vintage) **Best Buy 89 Points:** Already showing signs of maturity, this is a full, ripe wine, with licorice and black fruit flavors, hinting also at coffee. The wood gives firm but dusty tannins, leaving an openness to the wine, along with an element of spiciness. The aftertaste is full and dry, with good acidity. 4/08

Wine Spectator, (2004 vintage), **88 Points:** Minerally and sanguine-tasting, with lots of fig, iron and dark plum notes. The finish is filled with coffee and smoke. 11/30/07.