

## Quinta de Ventozelo

## Touriga Franca

WINE: Quinta de Ventozelo

Touriga Franca

TYPE: Red Wine

**DENOMINATION:** Douro DOC

VINTAGE: 2004

**GRAPE VARIETY:** Touriga Franca (100%)

COUNTRY: Portugal

The Estate: Quinta de Ventozelo is one of the oldest guintas 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: Clear red color. Fruity, elegant and balanced with floral notes, especially violets. 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 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 release.

Press: <u>Wine Enthusiast</u>, (2004 Vintage) **88 Points**: All spice, juicy fruit and dry tannins, this certainly evokes the spirit of the grape. There is a mineral quality to the red berry fruits, which comes through in the youthful, firm edge. 4/08

<u>eRobertParker.com</u>, (2004 vintage), **86 points**: The 2004 TOURIGA FRANCA was raised in American oak, but those nuances seem well controlled here. The wine has touch of game, and an elegant midpalate. There are moderate tannins for support. There are some nice flavors here that pop up. <u>Wine Advocate</u> # 174, 12/07