



Quinta de Ventozelo

Touriga Nacional

WINE:	Quinta de Ventozelo Touriga Nacional
TYPE:	Red Wine
DENOMINATION:	Douro DOC
VINTAGE:	2004
GRAPE VARIETY:	Touriga Nacional (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. 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: Dark red color. Very concentrated with aromas of red berries. Warm, plummy, fully-flavored with elegant tannins. 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: Wine Enthusiast, (2004 Vintage) **90 points EDITORS CHOICE:** A dark, brooding wine, packaged with black fruits that are dominated by dry tannins. This is still young, but the dense blackberry fruit flavors are all here. Its weight and power need time to tame, but for now, the acidity and fruit are impressive. 4/08

Wine Spectator, (2004 vintage), **87 points:** Medium- to full-bodied and loaded with zesty red berry and dried cherry flavors. Notes of Asian spice fill the tannic finish. *Kim Marcus*, 2007.

eRobertParker.com, (2004 vintage), **87 points:** The 2004 TOURIGA NACIONAL shows bright, persistent flavors and good structure. It has a somewhat sunny demeanor. It is rather intense and gripping on opening, and evolves nicely in the glass. There is a bit of sour plum on the finish. The texture is very soft and rather appealing. *Wine Advocate* # 178, 8/08