



Quinta de Ventozelo

10 Year Tawny Porto

WINE:	10 Year Tawny Porto
TYPE:	Tawny Porto
DENOMINATION:	Douro DOC
VINTAGE:	NV
GRAPE VARIETY:	Touriga Nacional Touriga Franca Tinta Roriz Tinta Barroca Tinto Cao
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 beginning in 1999. Quinta de Ventozelo is, therefore, new in terms of marketing, but old in tradition and success.



The Wine: Clear chestnut colour with hints of ruby. Rich aromas of raisins, caramel and dried fruits. Elegant, with medium sweetness and a long toffee finish. In warm weather, chill and drink as an aperitif. Serve with foie gras, blue cheeses, creamy cheese, cheese quiches, coffee and dried fruits.

Vinification: Fermentation takes place in traditional *lagares* at the Quinta. Grapes are foot-crushed, without de-stemming: grape skins and stems are mixed with the must to extract the maximum amount of aromas, colour and flavours. When the ideal residual sugar levels are achieved, the young wine is fortified by adding 100% natural grape brandy, stopping the alcoholic fermentation and preserving the grape natural sugars. Barrel-ageing: Average of 10 years in *pipas* (550-litre casks), made of native oak and chestnut tree. Unfiltered.

Press: [Food & Wine 2009 Wine Guide](#), 3 stars ★★★: Although Ventozelo dates back to the early 1800s, the quinta only began bottling wine under its own name in 1999. It has quickly established itself as a major player with wines like this tawny, an elegant Port with caramel, fig and herbal flavors

Wine Spectator, 90 points: Outstanding 10 year old. Rich aromas of caramel raisin and light spice open to a medium-bodied palate, with a medium sweetness and long toffee finish. 6/03, James Suckling.