



Quinta de Ventozelo

20 Year Tawny Porto

WINE:	20 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, rich amber colour. Mellow aromas of raisins, toasted cocoa, melted brown sugar and dried fruits. Velvety taste of sultanas and figs, with a long, rich finish. In warm weather, chill and drink as an aperitif. Serve with blue or mature hard cheeses, coffee and almond desserts and dried fruits: dates, figs, apricots...

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 20 years in *pipas* (550-litre casks), made of native oak and chestnut tree. Unfiltered.

Press: Wine Spectator, **89 points**: Very old smell, almost dusty and varnishy but there's lots of ripe fruit. Full-bodied, with raisin, prune and treacle flavors. Long finish. A bit rustic but it's got character. Tastes older than 20 years. Try it! 6/03, *James Suckling*.