



Quinta de Ventozelo

Vintage Porto

WINE:	Vintage Porto
TYPE:	Ruby Porto
DENOMINATION:	Douro DOC
VINTAGE:	2003
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 in 1999. Quinta de Ventozelo is, therefore, new in terms of marketing, but old in tradition and success.



The Wine: Deep purple red when young, maturing to red brown with age. Intense ripe blackberries and sweet cassis fruit. Dense, rich fruit and tannins and a long, powerful finish. Drink when released if you like young fruity Ports. In normal years, it will develop for 15-20 years; in exceptional years, up to a century. Once open, drink within 1 day (old Ports) or 1 week (young Ports). Serve with blue cheese, mature cheddar, nuts, chocolate and coffee desserts.

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: In stainless steel tanks for 2 years, to preserve the maximum purity of the wine. The wine is bottled without filtration at Quinta de Ventozelo.

Press: Wine Enthusiast, 92 points: Still in the flush of youth, this creamy-textured Vintage Port strikes all the right notes, from complex aromas to powerful flavors. Blackberry, plum and earth notes finish long, buttressed by supple tannins. Based on the rapid maturation of the 2001 and 2002, drink this one from 2010-2020. 6/06, Joe Czerwinski.