



Quinta de Ventozelo

Late Bottled Vintage Porto (LBV)

WINE:	LBV Porto
TYPE:	Ruby Porto
DENOMINATION:	Douro DOC
VINTAGE:	2000
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. Quinta de Ventozelo is, therefore, new in terms of marketing, but old in tradition and success.



The Wine: Deep ruby with plummy purple shades. Black cherries, dark chocolate, vanilla and hints of mature wood. Dense, rich and firm with a great length of flavour. Enjoy this Vintage category Port, ready to drink, yet with potential to develop for at least 2 years after bottling: serve with blue cheeses, Manchego and aged Gouda, nuts, chocolate and spicy apple pie.

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. 4 years of barrel aging in casks (550 litres) made of native oak and chestnut tree. The wine is bottled unfiltered at Quinta de Ventozelo.

Press: Wine Enthusiast, **89 points**: A very ripe style, with baked plum and prune aromas and flavors supported by hints of pastry crusts and dried spices. Medium to full in body, with soft tannins and a long, spicy finish. 6/06, Joe Czerwinski.