



# Quinta de Ventozelo

## Vinzelo

<b>WINE:</b>	Vinzelo
<b>TYPE:</b>	Red Wine
<b>DENOMINATION:</b>	Douro DOC
<b>VINTAGE:</b>	2006
<b>GRAPE VARIETY:</b>	Tinta Roriz (30%) Touriga Franca (30%) Tinta Barroca (30%) Touriga Nacional (10%)
<b>COUNTRY:</b>	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.



**Vinification:** The grapes are crushed in a pneumatic press. Fermentation takes place in stainless steel tanks, for a period of 8 to 10 days, at a controlled temperature of 12°C. The wine is kept in stainless steel tanks for 3 months before it is released without barrel aging to keep all the freshness of the wine. It is then filtered and bottled at Quinta de Ventozelo.

**Tasting Note:** The wine has a soft red color with an intense fruity and floral aroma. Balanced fruit on the mouth with clean, fresh flavors on the finish. Enjoy this fresh-style and delicious wine on any occasion: serve with pizzas, pasta and roast chicken.

**Press:** Boston Globe, "**Best of Tasting**" (2006 vintage), Boston Globe annual Plonkapalooza, Stephen Meuse, October 28, 2009.

**Wine Spectator**, (2006 vintage), **84 points:** A spicy, fruity red, with red plum and berry flavours and hints of maple and butter. 11/07

**eRobertParker.com**, (2006 vintage), **84 points:** It is soft and a bit simple, with light tannins, and a velvety texture. It is unoaked. For early drinking, this value entrant provides grapey, simple flavors. Wine Advocate # 174, 12/07