

## Quinta de Ventozelo LOCI Douro Portugal 2020

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### Final Deductions

**VINTAGE** 2020

**GRAPE** Touriga Nacional/Blend

**GEOGRAPHY** Europe

**COUNTRY** Portugal

**LARGER REGION** Duriense

**SMALLER REGION** Douro

### Rationale

The Douro region of northern Portugal is the home of Port taking its name from the Douro river, which flows east to west from the Spanish border to Oporto, where it meets the Atlantic Ocean. Here, the vine terraces bask in the sun that provides ideal conditions, heating the pure schist and granite soil that typifies the region. For centuries, Douro growers have been supplying an eager world with Port. Now wine experts the world over recognize that the Douro region also offers ideal conditions for making unfortified wines of the highest quality, both red and white.

A rainbow of different grape varieties is to be found in the Douro region. Some vineyards still have the traditional mix of varieties, and some winemakers believe this grape variety mix is the key to producing top-quality wines. Others maintain that the best grapes for unfortified wines are three of the varieties grown nowadays in modern, single-variety vineyards for Port: Touriga Nacional, Touriga Franca, and Tinta Roriz.

One of the largest and oldest of the Douro estates, Quinta de Ventozelo, located on the left bank of the River Douro in Ervedosa, was once farmed by Cistercian monks who inhabited the region in the Middle Age. The first historical mention of Ventozelo dates from 1288 and it has passed through different hands down the centuries. This initial release of LOCI is a new wine bringing together five varieties from eight different vineyards. LOCI is the plural of locus, which means several places or specific places in Latin.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Medium

**COLOR** Ruby

**RIM VARIATION** Ruby  
*Stained Tears: Low*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** High

**TANNIN** Med+

**TEXTURE** Round / Smooth

**FINISH** Long

**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Plum • Red Raspberry • Red / Sour Cherry *Condition: Ripe, Jammy / Candied*

**BLACK FRUIT** Black Raspberry • Black Cherry • Blackberry • Black Plum *Condition: Fresh, Ripe*

**STONE FRUIT** Apricot *Condition: Fresh*

**FLORAL** Lavender • Rose • Violet *Condition: Fresh*

**GREEN VEGETABLE** Dark Leafy Greens • Arugula

**OTHER VEGETABLE** Mushrooms (Brown) • Fennel / Anise • Cola Nut

**HERBAL** Rosemary • Tobacco Leaf • Chicory • Laurel / Bay Leaf

**OTHER SPICES** White Pepper • Licorice (Black) • Licorice (Red) • Chinese Five Spice

**ORGANIC EARTH** Turned Dirt / Potting Soil

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Medium*

**OAK INFLUENCE** Caramel / Toffee • Cinnamon • Clove • Maple / Syrup

**OXIDATION/NUTTINESS** Walnut • Pecan / Brittle