

QUINTA DE VENTOZELO



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PAST VINTAGES

Grandjo Late Harvest 2007

CSPC# 745752

375mlx12

12.0% alc./vol.

The grapes come from their Quinta do Casal da Granja estate in the Alijo region in the Douro. The name 'Grandjo' comes from these two names and the grapes are grown at an altitude of between 520 & 640 metres. Grandjo Late Harvest is produced from rigorously hand-selected Semillon grapes affected by the fungus Botrytis cinerea. A natural phenomenon known as "noble-rot", the resulting sweet wines have unctuous flavours and a long glycerine-like finish.

Chemical Analysis	Acidity: 7.28 g/l	pH: 3.37	Residual Sugar: 157.5 g/l
Grape Variety	100% Semillon		
Vintage	Up until the harvest, the levels of rainfall stored during the winter were within the normal figures for the area, favoring the subsequent vegetative and productive development of the vines. As for the active phase of the vegetative cycle, May was dry and relatively cold, light rains fell in June and August, while temperatures levels were normal. All told, these variable conditions were favorable for an adequate course of maturation.		
Vinification/ Maturation	The grapes are crushed in a pneumatic press. Fermentation starts in stainless steel tanks, at a controlled temperature. Ageing takes place in American and French oak barrels for 12 months.		
Tasting Notes	One of the most remarkable dessert wines in the world, Grandjo Late Harvest is made from Semillon grapes harvested high up in the Douro region – a region better known for its hefty fortified wines. This however, is perfumed, delicate yet profound with luscious honeyed apple, apricot and vanilla notes offset by a delicious crisp, well balanced finish. Clean, clear and bright golden colour. The nose has <i>complex flavours of ripe tropical fruits, peaches, apricots and honey, intertwined with a hint of vanilla resulting from the partial oak ageing. On the palate there is huge sweetness laced with unctuous flavours, and a long sweet finish balanced by lively acidity.</i>		
Serve with	Serve at 12°C. Enjoy this fresh-style and delicious wine on any occasion: serve with "foie gras".		
Production	40,000 bottles (375ml).		
Cellaring	Store bottles on their sides in a cool place (16°C) away from direct light.		
Scores/Awards	88 points - Roger Voss, Wine Enthusiast - February 1, 2012 Silver Medal - International Wine Challenge 2011		
Reviews	<i>"Recently tasted at the Estate because we didn't get to the anniversary dinner with the shipper! (It was served alongside 2004 Ch. d'Yquem & apparently at several points in the evening, both the producer & the guests couldn't tell the wines apart!) Everything a great Sauternes should be, except it's from the Douro! Enjoy now or keep for 10 years+. Go on fool your wine snob friends..."</i> - Cooden Cellars, UK <i>"There isn't much Sémillon in Portugal, but what there is can be easily affected by botrytis. This one has intense sweetness, balanced by dryness and lemon acidity. Ready to drink."</i> - Wine Enthusiast		

