

Lezíria

The Lezíria wines are driven by the values of consistency and origin. They are crafted by Antonio Ventura who was born in Lisboa and is the son and grandson of growers. His winemaker vision is simple and pragmatic: maintain absolute respect for nature and each vineyard, and that the “terroir” is the essence of each wine. Both new and old school, Antonio has a broad vision of the vast wine world - extensively traveling and studying vineyards around the world, and applying the learned techniques at home. His inspiration is drawn from Antonio's deep knowledge of each soil and vineyard he works with.



Antonio Ventura was born in Lisboa, the son and grandson of vine growers. He concluded a degree in agricultural sciences in 1981 in ESAS-IPS and has a degree in agronomic sciences by University of Évora. During 1983 travel to Germany he completed a specialization degree in grape growing in Geisenheim Institute and in 1994 finished a post-graduation in ESB-Portuguese Catholic University, and later excelled in a 1995 diploma course in applied science (grape growing) in Charles Sturt University, NSW, Australia.

Since the year 2000, Antonio has been the golden-boy of Provintage - a winemaking consulting company where he is the General Manager and Chief-Winemaker.

Tinto



Varietal/Blend: Castelão

Farming Practices: conventional

Soil: sandy soils

Yeast: selected

Fermentation: temperature-controlled stainless steel
fermentation

Alcohol: 12.5%

Acidity: 6.4 g/L // pH 3.45

Fined: yes

Filtered: yes

Country: Portugal

“It’s a wine with red, ruby color and red fruit aroma, ripe and well balanced on the palate with good persistence. Should be served at temperature of 16°-18°C. It’s an excellent accompaniment to any meal, especially meat dishes.”