

Vallado ABF 2nd Edition - Very Old Port

Vallado ABF Second Edition 1843 was bottled in 2025 to celebrate and pay tribute to the history and heritage of Quinta do Vallado.

Twenty-four numbered 75cl bottles and 4,000 small formats in 5cl tubes were bottled, both in a solid walnut wood case. The name ABF is in honour of the ancestor of the current owners, António Bernardo Ferreira I, who acquired Quinta do Vallado in 1818.

The 75cl case, designed exclusively for this wine, contains a unique crystal decanter produced by Atlantis in Portugal. Fashioned using the traditional blow-moulding technique, this decanter is a replica of a decanter used by António Bernardo Ferreira himself, in 1830, to host the German Prince Friedrich de Hesse-Cassel. As we believe in sharing this wine, like small fragments of history, a case for a small format of 5cl vials was also devised. This Port was produced by a small producer in the Douro, a neighbour of Quinta do Vallado, and has been preserved with great care and affection since 1843. From the original cask with a capacity of 650 litres, due to evaporation over almost two centuries has reduced this nectar to just 200 litres, kept in the same cask throughout its life.

Color: This extraordinary Port Wine stands out immediately for its extremely seductive colour, reminiscent of mahogany, with hints of green when stirred, an evident sign of its age.

Aroma: Its aroma is tremendously complex and rich, with numerous nuances of dried fruits - figs and plums - "vinagrinho" (balsamic), iodine and spices. It has a very fresh, persistent and harmonious finish.

Taste: The palate confirms and reaffirms the remarkable freshness promised by the nose. Even though the wine is extremely rich, unctuous, concentrated and dense, it ends with a perfectly balanced acidity that provides an explosive and never-ending finish, as though the wine refuses to leave.

Ageing: Aged throughout its long life in a 650l wooden barrel.

Varieties: Made from pre-phylloxera vines, as such it contains a blend of grape varieties typical of the Douro region: Tinta Roriz, Tinta Amarela, Touriga Franca, Tinta Barroca, Touriga Nacional and many others.

Alcohol: 19.5%

Baumé: 11.5

