

ADELAIDE 2007



VALLADO

GENERAL INFORMATION

Weather conditions | The year 2007 was characterized by being a year of heavy rainfall and with a hot spring and a very mild summer, which contributed to a very balanced and early ripening of the grapes, since there was no water stress in the soil or heat waves that cause maturation stops; The harvest of this plot took place in perfect weather conditions on the 8th and 9th of September, before the heavy rains that occurred a few days later. In the 2007 harvest, the average production was 420 grams per plant, that is, 5% above the average. The grapes from these vineyards have a unique and exceptional quality, and the wine produced is naturally very concentrated, and complex.



Country | Portugal

Grape Varieties | Touriga Franca, Rufete, Tinta Roriz, Tinta Amarela, Tinta Barrroca, Tinta Nascida, Malvasia Preta, Mourisco, Bastardo, Touriga Nacional, Tinta Bairrada, Tinta da Barca, Tinta Francisca, Tinta Carvalha, Moscatel de Hamburgo, Tinta Pomar, Piriquita, Moreto, Sultanina, S. Saúl, Casculho e Preto Martinho.

Region | Douro

Solar orientation | Southeast

Sub-Region | Baixo Corgo

Altitude | 330-430m

Type of Wine | DOC Tinto

Planting of vines (year) | prior to 1940

Vintage | 2007

Density per ha | 7000 plants

Aging potential | 20 - 30 Years

Wine Makers | Francisco Ferreira & Francisco Olazabal

Bottles produced(75cl) | 2000 units

VINIFICATION

The grapes, after careful manual selection on the sorting mat, were destemmed and fermented in stainless steel vats with controlled temperature at 24° and with mechanical reassembly by robot for 10 days.

TASTING NOTES

Aroma | Very concentrated & complex with notes of black fruits, blackberry & blackcap

Taste | Similar to the nose, with ripe tannins and a long and unctuous finish but with a lot of freshness.

AGEING

Aging and malolactic fermentation took place in new 225 L french oak barrels for 20 months.
100% Taransaud.

ANALYSIS

Alcohol (%) | 14,5

pH | 3,74

Total acidity (g/L) | 4,84

Volatile Acidity (g/L) | <0,55 of acetic acid

SERVICE TEMPERATURE

16-18°C