

# ADELAIDE 2017



VALLADO

## GENERAL INFORMATION

**Weather conditions** | The year 2017 was characterized by being a hot and extremely dry year (it rained about 40% below the average of the last 30 years) which led to an anticipation of the phases of the vegetative cycle, with a generalized advance in the Douro region, of 2 to 3 weeks compared to normal. Production was about 10% below the average. Despite these conditions, we did not have major heat peaks in the maturation phase of the grapes, they had an exceptional behavior and resisted extreme drought without being overripe, having originated wines with a lot of concentration, a lot of fruit but extremely balanced.

The harvest of this plot took place in perfect weather conditions on August 28th.



**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

**Wine Type** | DOC Tinto

**Planting of vines (year)** | prior to 1940

**Vintage** | 2017

**Density per ha** | 7000 plants

**Ageing potential** | 20 - 30 Years

**Winemakers** | Francisco Ferreira & Francisco Olazabal

**Bottles produced (75cl)** | 3410 units

**Bottles produced(150cl)** | 202 units

## VINIFICATION

The grapes, after a careful manual selection, on a sorting mat, they are destemmed and fermented in stainless steel vats with controlled temperature at 24° and with mechanical reassembly by robot for 12 days.

## AGEING

Ageing and malolactic fermentation took place in 225 liter Taransaud french oak barrels (66% new barrels, 34% on second year old barrels for 17 months.)

## TASTING NOTES

**Aroma** | Wild fruits with balsamic notes of oak.

**Taste** | Full-bodied, firm, ripe with firm and satiny tannins. Mineral notes and a complex and persistent finish, very elegant and fresh.

## ANALYSIS

**Alcohol (%)** | 14,5

**pH** | 3,72

**Total Acidity (g/L)** | 4,9

**Residual Sugar (g/L)** | <0,6

**Volatile Acidity (g/L)** | <0.5 acetic acid

## SERVICE TEMPERATURE

16-18°C

## HARMONIZATION

Partridge | Roasted lamb | Duck confit