RESERVE OLD VINES 2023

VALLADO



GENERAL INFORMATION

Country | Portugal

Grape varieties | Old Vines aged between 60 and 100 years: more than 35 varieties with predominance of Tinta Roriz, Tinta Amarela, Touriga Franca and Tinta Barroca.

Altitude | 300 metres

Region | Douro

Sub-Region| Baixo Corgo/ Cima Corgo

Wine Type| DOC Red

Vintage | 2023

Bottling | August 2025

Winemakers | Francisco Ferreira & Francisco Olazabal

Bottles produced (75cl) | 35 977 units

Bottles produced (150cl) | 800 units

Bottles produced (300cl) | 20 units

VINIFICATION

Part of the grapes underwent the traditional process of foot treading in granite "lagares". The remaining grapes were vinified in 5-ton stainless steel vats, with controlled temperature and mechanical remontage for 9 days.

AGEING

After the malolactic fermentation all the wines were racked into French oak barriques where they stayed for 18 months. 28 % new and 72 % used barrels.

Aroma | Very concentrated, with balsamic oak notes, fig, blackberry aroma and tobacco.

Taste | Full bodied, firm, mature and silky tannins. Mineral notes and a very elegant, persistent and complex finish.

ANALYSIS

Alcohol (%) | 14
pH | 3,75
Total Acidity (g/L) | 5
Total Sugar (g/L) | < 0,66

SERVICE TEMPERATURE

16-18ºC

PAIRING

Game meat | Posta à mirandesa | Roasted meat

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