TRÊS MELROS BRANCO 2025

VALLADO



GENERAL INFORMATION

Country | Portugal

Grape Varieties | Rabigato, Códega, Viosinho, Gouveio (Verdelho) and Arinto.

Region | Douro

Sub-Region | Baixo Corgo

Wine Type | DOC Branco

Vintage | 2025

Bottled | March 2026

Winemakers | Francisco Ferreira & Francisco Olazabal

Bottles produced (75cl) | 26 022 units

Bottles produced (150cl) | 102 units

VINIFICATION

The grapes, mostly from 20-year-old vines, were harvested by hand and vinified using the open-top fermentation method. Around 85% of the wine fermented in stainless steel vats for approximately 20 days at a controlled temperature of between 14°C and 16°C. The remaining wine fermented in used 500-litre French oak barrels.

AGEING

85% of the wine was aged for six months in stainless steel vats, whilst the remaining 15% is aged in used French oak barrels, undergoing periodic bâtonnage.

TASTING NOTES

Aroma | Floral and ripe fruit with some citrus notes.

Flavour | A wine with good structure, very mineral and fresh, with a balanced and lingering flavour.

ANALYSIS

Alcohol (%) | 12,5
pH | 3,39
Total Acidity (g/L) | 5,6
Total Sugar (g/L) | < 0,6

SERVICE TEMPERATURE

8-10°C

PAIRING

Grilled Fish | Seafood | Salads

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