VALLADO SOUSÃO 2023

VALLADO



GENERAL INFORMATION

Country | Portugal

Grape Varieties | 100% Sousão

Altitude | 140-200 metres

Region | Douro

Sub-Region | Baixo Corgo

Wine Type | DOC Tinto

Vintage | 2023

Bottled | July 2025

Winemakers | Francisco Ferreira & Francisco Olazabal

Bottles produced (75cl) | 8968 units

Bottles produced (150cl) | 200 units

VINIFICATION

It was pressed in traditional foot-tread presses for 5 days, with minimal juice extraction beginning on the second day. It was removed from the press at a specific gravity of 1020.

AGEING

Malolactic fermentation takes place in 225-liter French oak barrels, where the wine remains for an additional 14 months after racking—34% in new barrels and 66% in second-use barrels.

TASTING NOTES

Aroma | Very concentrated, with balsamic notes of oak, black fruit, tobacco, and spices.

Flavour | Full-bodied and rich, with a mineral, fresh, and long finish featuring notes of black fruit.

ANALYSIS

Alcohol (%) | 14
pH | 3,6
Total Acidity (g/L) | 5,5
Total Sugar (g/L) | 0,7

SERVICE TEMPERATURE

16-18ºC

PAIRING

Grilled Black Pig | Feijoada à Transmontana | Cabidela Rice | Lamprey

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