



Vallado ***Douro White 2019***

Aroma: Flowery with mature fruit aromas. Melon notes on the nose.

Taste: Very mineral and fresh, well balanced persistent flavour, with citric notes.

Vinification: The grapes were fermented through a process of “bica aberta” (without skin contact). This lasted for nearly one month at temperatures varying between 14º and 16ºC.

Varities: 40% Rabigato, 25% Códèga, 15% Viosinho, 10% Gouveio (Verdelho) and 10% Arinto.

Ageing: The wine aged for 3 months in stainless steel vats.

Bottling Date: December 2019

Number of Bottles: 185.000 75cl Bottles
25.000 37.5cl Bottles
500 150cl Bottles

Alcohol: 12%

Total Acidity: 5,5 g/dm³

Residual Sugar: <0,6 g/dm³

pH: 3,32

Winemakers: Francisco Olazabal & Francisco Ferreira



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