



Vallado **Douro White 2022**

Aroma: Flowery with mature fruit aromas and melon notes.

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: Rabigato, Códega, Viosinho, Gouveio (Verdelho) and Arinto.

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

Bottling Date: December 2022

Number of Bottles: 266 000 75cl Bottles
25 000 37,5cl Bottles
600 150cl Bottles

Alcohol: 12,5%

Total Acidity: 5,4 g/dm³

Residual Sugar: <0,6 g/dm³

pH: 3,32

Winemakers: Francisco Olazabal & Francisco Ferreira



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