



## ***Vallado Douro White 2023***

**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 2023

**Number of Bottles:** 90 221 75cl Bottles

11 495 37,5cl Bottles

300 150cl Bottles

**Alcohol:** 12,5%

**Total Acidity:** 5,3 g/dm<sup>3</sup>

**Residual Sugar:** <0,6 g/dm<sup>3</sup>

**pH:** 3,48

**Winemakers:** Francisco Olazabal & Francisco Ferreira



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