



## ***Vallado Prima Douro White 2024***

**“Quinta do Vallado Prima”** differs from the typical Muscat due to its dryness. Its grapes originate from three different parcels: a parcel of old vines with more than 50 years, and the remaining two with about 15 years.

**Aroma:** Very subtle, with floral notes of roses and peppermint.

**Taste:** Delicate, with predominance of floral flavours, and with a fresh ending.

**Vinification:** Fermented using a process called “bica aberta” (without skin contact), lasted for nearly one month with temperatures varying between 14º and 16ºC.

**Varities:** 100% Moscatel Galego White

**Ageing:** The wine was kept for 3 months in stainless steel vats.

**Bottling Date:** January 2025

**Number of Bottles:** 74 000 btls of 75cl  
1.500 bottles of 150 cl

**Alcohol:** 12,5 %

**Total Acidity:** 6,74 g/dm<sup>3</sup>

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

**pH:** 3,36

**Winemakers:** Francisco Ferreira & Francisco Olazabal



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