



## ***Vallado Prima Douro White 2019***

“*Quinta do Vallado Prima*” differs from the typical Moscat 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 14° and 16°C.

**Varieties:** 100% Moscatel Galego White

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

**Bottling Date:** December 2019

**Number of Bottles:** 55.800 btls of 75cl  
1.300 btls of 150cl

**Alcohol:** 12,5%

**Total Acidity:** 7,21 g/dm<sup>3</sup>

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

**pH:** 3,23

**Winemakers:** Francisco Ferreira & Francisco Olazabal



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

Quinta do Vallado | Vilarinho dos Freires | 5050-364 | Peso da Régua

Telephone: +351 254 323147 | Fax: +351 254 324326 | Mail: geral@quintadovallado.com | Site: www.quintadovallado.com