

# VALLADO PRIMA 2025



VALLADO



## GENERAL INFORMATION

**Country** | Portugal

**Grape Varieties** | 100% Moscatel  
Galego

**Region** | Douro

**Sub-Region** | Baixo Corgo

**Wine Type** | DOC

**Vintage** | 2025

**Bottled** | December 2025

**Winemakers** | Francisco Ferreira & Francisco Olazabal

**Bottles produced (75cl)** | 90 000 unidades

**Bottles produced (150cl)** | 1 500 unidades

## VINIFICATION

Fermented using a process called "bica aberta" (without skin contact), lasted for nearly one month with temperatures varying between 14° and 16°C.

## AGEING

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

## TASTING NOTES

**Aroma** | Very subtle, where floral characteristics of roses and peppermint predominate. It is recommended to consume it as an aperitif.

**Taste** | It differs from the classic muscat due to its dryness. In the mouth it is a delicate wine, where floral flavors predominate with a very fresh finish.

## ANALYSIS

Alcohol (%) | 12

pH | 3,22

Total acidity (g/L) | 6,4

Residual Sugar (g/L) | 0,6

## SERVICE TEMPERATURE

8-10°C

## PAIRING

Fish | Seafood | Poultry | Asian Food