



Vallado Três Melros Douro White 2020

Aroma: Flowery with mature fruit aromas and citric notes.

Taste: Good structure, very mineral and fresh, well balanced and persistent flavour.

Vinification: The grapes, mostly from 20 year-old vineyards, are hand-picked and ferment through a process of "bica aberta" (with no skin contact). 95% is fermented in stainless steel vats for nearly one month at temperatures varying between 14º and 16ºC. The remaining wine ferments in 500 liter, used french oak barrels.

Varieties: Rabigato, Códega, Viosinho, Gouveio (Verdelho), Arinto e Alvarinho

Ageing: 85% aged for 6 months in stainless steel vats and the remaining 15% in used oak barrels, with periodical batonnage.

Bottling Date: May 2021

Number of Bottles: 20.000 75cl Bottles

Alcohol: 12,5%

Total Acidity: 5,90 g/dm³

Residual Sugar: <0,6 g/dm³

pH: 3,22

Winemakers: Francisco Olazabal & Francisco Ferreira



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