



## **Vallado Três Melros Douro White 2021**

**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 2022

**Number of Bottles:** 20.000 75cl Bottles

**Alcohol:** 12,5%

**Total Acidity:** 5,80 g/dm<sup>3</sup>

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

**pH:** 3,30

**Winemakers:** Francisco Olazabal & Francisco Ferreira



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