



## ***Vallado Reserva Douro White 2022***

**Aroma:** Mineral notes on the nose, well integrated with oak.

**Taste:** Full bodied, with excellent acidity, good complexity, citric flavours and a persistent finish.

**Vinification:** Fermentation in 500 liter barrels from several French oak forests: Allier, Vosges and Nevers. 20% in new barrels, the remaining in 2nd year barrels.

**Varieties:** Rabigato, Gouveio e Arinto.

**Ageing:** Aged for 7 months in French oak barrels, with periodical batonnage.

**Bottling date:** May 2022

**Number of bottles:** 21 750 bottles 75Cl  
500 bottles 150Cl

**Alcohol:** 13°

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

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

**pH:** 3,35

**Winemakers:** Francisco Olazabal & Francisco Ferreira



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