



Vallado Reserva Douro White 2024

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. 21% in new barrels, the remaining in 2nd and 3rd year barrels.

Varieties: Rabigato, Gouveio e Arinto.

Ageing: Aged for 8 months in French oak barrels, with periodical batonnage.

Bottling date: June 2025

Number of bottles: 20 000 bottles 75Cl
750 bottles 150Cl

Alcohol: 13%

Total Acidity: 5,8 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,36

Winemakers: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, S.A.

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

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