



Vallado
Douro Red 2022

Aroma: Concentrated, with intense mature red fruit aromas, hints of violets and “esteva” (a local Portuguese resinous bush).

Taste: Good structure with matured round tannins and a long persistent finish.

Vinification: 80% of the grapes come from vines planted in the 1990s and 20% from old vines aged between 60 and 100 years. The grapes fermented in 10.000 kgs and 5.000 kgs stainless steel tanks for one week. All wines were fermented under controlled temperature varying between 23º and 25ºC.

Varieties: Touriga Franca, Touriga Nacional, Tinta Roriz, Sousão and Old Vines (Field Blend).

Ageing: 90% aged for 8 months in stainless steel tanks. The remaining 10% aged in used, 225 litres, French oak barrels (3rd and 4th use) for 16 months, until final blending.

Bottling date: Julho 2022

Number of bottles: 610.000 btls of 75cl
5.000 btls of 150cl
15.000 btls of 37,5cl

Alcohol: 13,5%

Total Acidity: 4,8 g/dm³

Residual Sugar: < 0,60 g/dm³

pH: 3,73

Winemaker: Francisco Olazabal & Francisco Ferreira

