



Vallado
Douro Red 2016

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: The grapes were fermented in 10.000 kgs and 5.000 kgs stainless steel tanks for a week. All wines were fermented under controlled temperature varying between 23º and 25ºC.

Varieties: Touriga Franca, Touriga Nacional, Tinta Roriz, and Sousão.

Ageing: 75% aged for 15 months in stainless steel tanks. The remaining 30% aged in used, 225 litres, French oak barrels (3rd and 4th year) for 16 months, until final blending.

Bottling date: January 2018

Number of bottles: 220.000 btls of 75cl
3.500 btls of 150cl

Alcohol: 13.5%
Total Acidity: 5,0 g/dm³
Residual Sugar: < 0,6 g/dm³
pH: 3,68

Winemaker: Francisco Olazabal & Francisco Ferreira

