



**Vallado**  
**Douro Red 2017**

**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:** November 2018

**Number of bottles:** 200.000 btls of 75cl  
3.500 btls of 150cl

**Alcohol:** 14%

**Total Acidity:** 5,0 g/dm<sup>3</sup>

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

**pH:** 3,75

**Winemaker:** Francisco Olazabal & Francisco Ferreira

