



Vallado **Douro Red 2019**

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: About 80% of the grapes come from vines planted in the 1990s and 20% from old vines aged between 60 and 100 years. 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 23° and 25°C.

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 year) for 16 months, until final blending.

Bottling date: May 2020

Number of bottles: 295.000 btls of 75cl

4.000 btls of 150cl

Alcohol: 13,5%

Total Acidity: 4,9 g/dm³

Residual Sugar: < 1 g/dm³

pH: 3,75

Winemaker: Francisco Olazabal & Francisco Ferreira



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