



## ***Vallado Três Melros Douro Red 2017***

At Quinta do Vallado one can often observe three "Melros" - the common blackbird, and the protected species white-throated dipper and blue rock thrush - which served as inspiration for the name and label of this wine.

**Aroma:** Concentrated, with balsamic oak notes and red fruits.

**Taste:** Good structure with mature round tannins followed by a long, persistent and fresh finish.

**Vinification:** The grapes were hand-picked and fermented in 10.000 kg and 5.000 kg stainless steel tanks and a small part in granite "lagares". The grapes fermented under controlled temperature varying between 23<sup>a</sup> and 25<sup>a</sup>C with mechanical remontage for one week.

**Varieties:** Touriga Franca, Touriga Nacional, Tinta Roriz, Sousão and old vines.

**Ageing:** 45% aged for 16 months in 225 litres French oak barrels; the remaining 55% aged for the same period in stainless steel tanks.

**Bottling date:** February 2019

**Number of bottles:** 50 000 btls 75cl  
7 500 btls 37,5cl  
250 btls 150cl

**Alcohol:** 14°

**Total Acidity:** 5,1 g/dm<sup>3</sup>

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

**pH:** 3,73

**Winemaker:** Francisco Olazabal & Francisco Ferreira



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