



Vallado Três Melros Douro Red 2018

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^a and 25^aC 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: October 2020

Number of bottles: 60 000 btls 75cl

Alcohol: 13,5°

Total Acidity: 5 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,79

Winemaker: Francisco Olazabal & Francisco Ferreira

