



***Vallado Sousão
Douro Red 2017***

Aroma: Very concentrated, with balsamic oak notes, black fruits and tobacco spices.

Taste: Full bodied, fleshy with an excellent acidity, long fresh finish with black fruits note.

Vinification: Foot trodden in the traditional lagares for 6 days.

Varieties: 100% Sousão

Ageing: Malolatic fermentation and ageing in 225 litres French Oak barrels for 18 months. The barrels were 30% new and 70% used (2nd year).

Bottling date: May 2019

Number of bottles: 11.760 btls of 75cl
200 btls of 150cl

Alcohol: 14^o
Total Acidity: 5,60g/dm³
Residual Sugar: <0,6 g/dm³
pH: 3,45

Winemaker: Francisco Olazabal & Francisco Ferreira



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