



Quinta do Vallado
Touriga Nacional Douro Red 2015

Aroma: Typical of a mature Touriga Nacional. Bergamot, wild fruits, with floral (violet) and spicy hints.

Taste: Elegant, very fruity and round, matured and silky tannins. Very balanced, with a long fresh finish.

Vinification: The grapes were vinified in temperature controlled stainless steel vats, with scheduled *remontage*.

Varieties: 100% Touriga Nacional

Ageing: The wine underwent malolactic fermentation in its original stainless steel storage tanks and was then racked into French oak barrels where it stayed for 16 months. 38% of these were new barrels and the remaining were used (2nd and 3rd year).

Bottling date: June 2017

Number of bottles: 39.000 btls of 75cl
600 btls of 150cl

Alcohol: 14º

Winemaker: Francisco Olazabal & Francisco Ferreira

