



Vallado Touriga Nacional Douro Red 2017

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. 50% of these were new barrels and the remaining were used (2nd and 3rd year).

Bottling date: July 2019

Number of bottles: 41.200 btls of 75cl

600 btls of 150cl

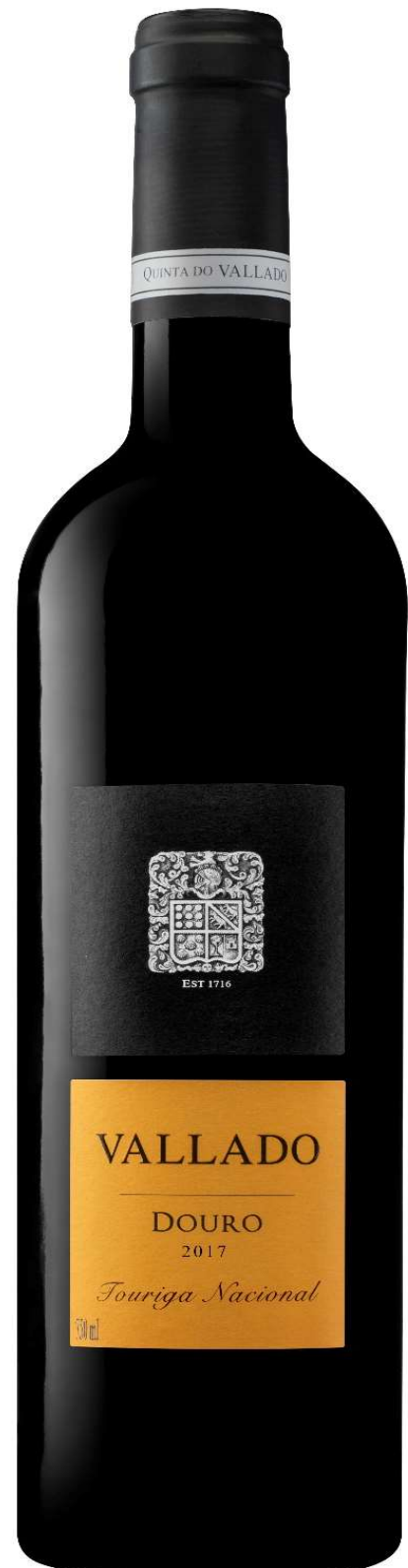
Alcohol: 14,5°

Total Acidity: 5,3 g/dm³

Residual Sugar: <0,6 g/dm³

pH: 3,73

Winemaker: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

Quinta do Vallado | Vilarinho dos Freires | 5050-364 | Peso da Régua

Telephone: +351 254 323147 | Fax: +351 254 324326 | Mail: geral@quintadovallado.com | Site: www.quintadovallado.com