



Vallado Reserva Field Blend Douro Red 2018

Aroma: Very concentrated, with balsamic oak notes, fig and black plum aromas, tobacco.

Taste: Full bodied, firm, mature and silky tannins. Mineral notes and a very elegant, persistent and complex finish.

Vinification: Part of the grapes underwent the traditional process of foot treading in granite "lagares". The remaining grapes were vinified in 5-ton stainless steel vats, with controlled temperature and mechanical remontage for 9 days.

Varieties: Old Vines aged between 60 and 100 years: more than 35 varieties with predominance of Tinta Roriz, Tinta Amarela, Touriga Franca and Tinta Barroca.

Ageing: After the malolactic fermentation all the wines were racked into French oak barriques where they stayed for 18 months.

Bottling date: July 2020

Number of bottles: 34 000 bottles 75cl
800 bottles 150cl

Alcohol: 14,5°

Total Acidity: 5,2 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,74

Winemaker: Francisco Olazabal & Francisco Ferreira



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