



Vallado Vinha da Coroa *Douro Red 2018*

Aroma: Red and forest fruits, with a touch of toast from the barrel where it aged.

Taste: Very elegant, fresh and spicy wine, with a very long finish with a red fruit flavor. It is completed by a pleasant vegetable touch and excellent tannins.

Vinification: After the manual harvest, the grapes are divided into two lots. A batch (50%) is placed in stainless steel vats with stems and without crushing, making a carbonic maceration with subsequent fermentation for 14 days. In the second batch, (remaining 50% of grapes), the grapes are crushed destemmed, also fermenting for 14 days.

Varieties: The name of this wine comes from the location of the vine from which it comes - Vinha da Coroa - located on top of a hill, like a crown. It is an old vine planted in 1958, facing North, with a mixture of 34 varieties (field blend).

Ageing: After a 14-day fermentation with very little extraction, the grapes age for approximately 18 months in 2nd year French oak barrels.

Bottling date: August de 2020

Number of Bottles: 4 540 bottles 75cl
150 bottles 150cl

Alcohol: 13,5%

Total Acidity: 4,8 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,76

Winemaker: Francisco Olazabal & Francisco Ferreira



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