

Vallado Vinha da Coroa Douro Red 2019

Vine: The name of this wine originates from the location of the vineyard from which it comes - Vinha da Coroa, which is situated on top of a hill forming a crown of old vines. This vineyard was planted in 1958, with a northern exposure and has a blend of 20 grape varieties, with the following predominating: Tinta Roriz (50%), Tinta Barroca (19%), Touriga Franca (13%), Touriga Nacional (5%) and Baga (3%). The soil is mostly schistose. The production of these vineyards, which have a planting density of 5,500 plants per hectare, averages 500 grams per plant, which is equivalent to 2,750 Kg per hectare. These vineyards are among the lowest yielding vineyards per hectare in the world.

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

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

Vinification: The grapes, after a careful manual selection on the selection belt, are partially (50%) crushed and destemmed. In the remaining, the whole bunch goes to the vat. Fermentation lasts 14 days in stainless steel vats with temperature control, during which there is very little extraction fostering carbonic maceration on the whole berries.

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: This wine aged for 18 months in 225L French oak barrels of 2nd and 3rd year.

Bottling date: August de 2021

Number of Bottles: 3 030 bottles 75cl 161 bottles 150cl

Alcohol: 13,5%

Total Acidity: 5,2 g/dm³ Residual Sugar: < 0,6 g/dm³

pH: 3,73

Winemaker: Francisco Olazabal & Francisco Ferreira



Vinha da Coroa

Alvarelhão-Ceitão, Baga, Bastardo, Malvasia-Preta, Marufo, Moreto iês-Azul, Rufete, Sousão, Tinta Amarela