



Vallado Vinha da Coroa *Douro Red 2021*

Vineyard: Vallado Vinha da Coroa is produced from a single very old vineyard called "Vinha da Coroa", situated on the highest point of the estate - (*Crown Vineyard*). This vineyard was planted in 1958, with northern exposure and has a blend of 20 indigenous varieties (field blend), with a predominance of: Tinta Roriz (50%), Tinta Barroca (19%), Touriga Franca (13%), Touriga Nacional (5%) and Baga (3%). The soil is mostly Schist. There is a plant density of 5,500/Ha, with an average yield of 500 grams per plant, which is equivalent to 2,750 Kg per hectare. This makes Vinha da Coroa one of the lowest yielding vineyards per hectare in the world..

Aroma: Red fruit, wild berries, with a hint of toast from the barrel where it aged.

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

Vinification: : After a careful manual selection on the sorting belt, the grapes are partially (50%) crushed and destemmed. The remaining (50%) are left as whole bunches. Fermentation lasts 14 days in stainless steel vats with temperature control, during which there is very little extraction, and carbonic maceration occurs on the whole berries.

Ageing: This wine aged for 24 months in 225L French oak barrels of 2nd and 3rd year.

Bottling date: August 2023

Number of Bottles: 6 062 bottles 75cl
201 bottles 150cl

Alcohol: 13%

Total Acidity: 5,0 g/dm³

Residual Sugar: < 0,9 g/dm³

pH: 3,76

Winemaker: Francisco Olazabal & Francisco Ferreira



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