



Quinta do Vallado

Vinha da Granja Red 2012

Aroma: Extreme concentrated and complex. Its aging in oak provides balsamic notes, well paired with figs, black plums and tobacco.

Taste: Full-bodied, firm and mature with round, velvety tanins. Mineral, with a complex and persistent finish.

Vinification: The grapes fermented for 12 days in large oak barrels (4 tons) with temperature control and automatic remontage.

Grape Varieties: A single parcel of very old vines, around 100 years old. A field blend of 34 different grape varieties.

Ageing: This wine aged for 16 months in new 225 liter french oak barrels, and was later transferred to second-year barrels where it aged for an extra 12 months.

Bottling Date: May 2015

Bottles Produced: 575 Bottles of 150cl

Alcohol: 14,5%

Winemakers: Francisco Ferreira & Francisco Olazabal

