



***Vallado Vinha da Granja
Douro Red 2017***

Aroma: Extremely concentrated. Balsamic notes from its Oak barrel ageing, balanced with figs, black plums and tobacco.

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

Vinification: The grapes fermented for 10 days in large oak barrels (4 tons) with temperature control and automatic remontage.

Varieties: A single parcel of very old vines, around 100 years of age, with a blend of 34 different local grape varieties.

Ageing: This wine aged for 18 months in new 225 liter french oak barrels.

Bottling date: August 2019

Number of bottles: 2340 btls 75cl
112 btls 150cl

Alcohol: 14,5%

Total Acidity: 4,9 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,70

Winemaker: Francisco Ferreira & Francisco Olazabal

QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

Quinta do Vallado | Vilarinho dos Freires | 5050-364 | Peso da Régua

Telephone: +351 254 323147 | Fax: +351 254 324326 | Mail: geral@quintadovallado.com | Site: www.quintadovallado.com

