

Vallado Vinha da Granja Douro Red 2018

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

Taste: Full bodied, firm and mature with velvety tannins. Mineral notes with a complex, persistant 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 2020

Number of bottles: 2255 btls 75cl 100 btls 150cl

Alcohol: 14,5%

Total Acidity: 5 g/dm³
Residual Sugar: 0,7 g/dm³

pH: 3,65

VALLADO DOURO Vinha da Granja

Winemaker: Francisco Ferreira & Francisco Olazabal