



Vallado Adelaide Douro Red 2015

CLIMATIC CONDITIONS: 2015 was a year characterized by being of average/low rainfall. The summer was quite pleasant, without heat waves, and September was particularly cool, that allowed for a very balanced maturation of the grapes. The harvesting of this plot took place in perfect climatic conditions on the 8th of September, before the big showers that occurred on September 14th and 15th.

VINEYARD: Adelaide comes from a parcel of very old vineyards (some more than one hundred years old) where a blend of more than 30 different indigenous grape varieties are planted, with predominance of the following: Touriga Franca, Rufete, Tinta Roriz, Tinta Amarela, Tinta Barroca, Tinta Nascida, Malvasia Preta, Mourisco, Bastardo, Touriga Nacional, Tinta Bairrada, Tinta da Barca, Tinta Francisca, Tinta Carvalha, Moscatel de Hamburgo, Tinta Pomar, Piriquita, Moreto, Sultanina, S. Saúl, Casculho e Preto Martinho.

The soil is predominantly schist (black slate). These vines, planted in a density of 7,000 vines per hectare, yield on average 400g per plant, equivalent to 2,8 tons per hectare. This puts these vines amongst the lowest yielding per hectare in the world.

VINIFICATION: The grapes, after a careful manual selection on the sorting belt, were de-stemmed and fermented in stainless steel tanks at a controlled temperature of 24°C with mechanical remontage for 9 days.

AGEING: Ageing and malolactic fermentation took place in 225 litre new French Oak barrels for 20 months.
Cooperages: 75% Taransaud and 25% Seguin-Moreau

BOTTLING: 4 Septembre 2017

AROMA: Very concentrated with balsamic notes of oak and black fruits.

FLAVOUR: Full-bodied, firm, ripe with satin tannins. Mineral notes and a complex and persistent finish, very elegant and fresh.

AGEING POTENTIAL: 20 to 30 years

TECHNICAL DATA

Alcohol: 14,5%

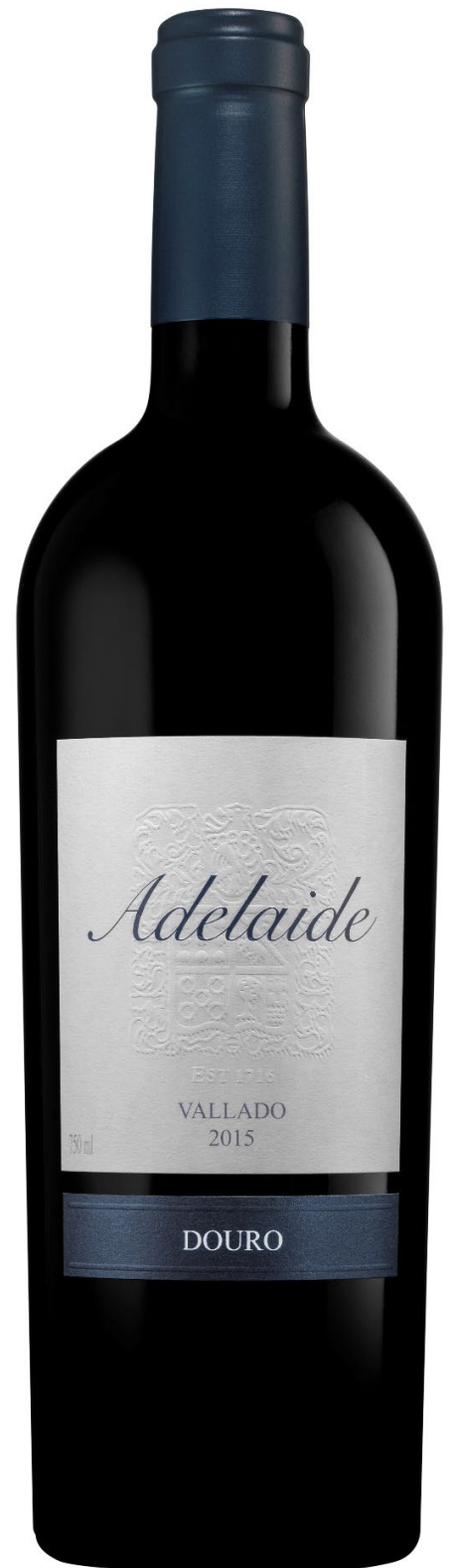
pH: 3,71

Total Acidity: 5,1 g/l tartaric acid

Volatile Acidity: <0,6 g/l acetic acid

WINEMAKERS: Francisco Olazabal & Francisco Ferreira

TOTAL PRODUCTION: 4 200 bottles 75 cl
200 bottles 150cl



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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

Telephone: +351 254 323 147 | Fax: +351 254 324 326 | Mail: geral@quintadovallado.com | Site: www.quintadovallado.com