



## *Vallado Adelaide* *Douro Red 2016*

**CLIMATIC CONDITIONS:** The year 2016 was characterised by medium/high rainfall. Although it rained a lot throughout the year, the summer was quite hot and dry, but September was particularly cool, which allowed a very balanced maturing of the grapes. The grapes were picked under perfect conditions on 20th September, a week after some rainfall that helped finalise maturing.

**VINEYARD:** ADELAIDE comes from a plot of very old vines (some over a hundred years old), with a blend of over 30 different varieties, with the following predominating: 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 and Preto Martinho. The soil is predominantly schistose. The production of these vines, which have a planting density of 7,000 plants per hectare, averages 400 grams per plant, which is equivalent to 2,800 Kgs per hectare. These vineyards are among the vineyards with the lowest production per hectare worldwide.

**VINIFICATION:** The grapes, after a careful manual selection on the selection belt, were destemmed and fermented in stainless steel vats with controlled temperature at 24° and mechanical remounting by robot during 9 days.

**AGEING:** Aged and malolactic fermentation took place in new 225 litre French oak barrels for 19 months.  
Cooperages: 75% Taransaud and 25% Boutes

**BOTTLING:** 14 August 2018

**AROMA:** Black and woody fruit with balsamic oak notes.

**FLAVOUR:** Full-bodied, firm, ripe with firm, satiny 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:** 3,69

**Total Acidity:** 5,17 g/l tartaric acid

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

**WINEMAKERS:** Francisco Olazabal & Francisco Ferreira

**TOTAL PRODUCTION:** 2 220 bottles 75 cl  
209 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