



**Quinta do Vallado**  
**Adelaide Douro Red 2012**

**Origin of the blend:** 100% from a single parcel with very old vineyards (about 100 years old), with an average production of 500gr per vine-plant.

**Flavour:** Very concentrated, with balsamic oak notes, fig and black plum aromas, tobacco.

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

**Vinification:** The grapes from the old vineyards (over 100 years old) were vinified in stainless steel, temperature controlled, remontage vats, holding up to 3.000 kilos of grapes each. The chosen parcels of the 16 hectares of the old vineyards at Quinta do Vallado were vinified separately. The fermentation lasted between 8 to 20 days.

**Varieties:** Old vineyards: Tinta Roriz, Tinta Amarela, Touriga Franca and others (more than 30 grape varieties mixed).

**Ageing:** The wines from the old vineyards were then stored in stainless steel tanks for the duration of the malolactic fermentation and were afterwards racked to 225 litres new French Allier Oak barriques for 20 months.

**Bottling date:** May 2013

**Number of bottles:** 4.600 btls of 75cl  
200 btls of 150cl

**Alcohol:** 14,5%

