



## *Vallado* *Adelaide Douro Red 2014*

### **CLIMATIC CONDITIONS**

2014 vintage was characterized as one of high pluviosity with a warm Spring and mild Summer, contributing to a very balanced and early maturation of the grapes, with no hydric stress or heat waves to cause maturation halts. The harvesting of this plot took place in perfect climatic conditions on the 8th and 9th of September, before the heavy rain that occurred just a few days later.

### **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. 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. Cooperage: 100% Tarannsaud

### **BOTTLING**

20 July 2016 - 3700 bottles 75 cl, 200 bottles 150 cl

### **AROMA**

Very concentrated with balsamic notes of oak, fig, 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 in bottle

### **TECHNICAL DATA**

Alcohol 14.5%; pH: 3.63; Total Acidity: 5.1 g/l tartaric acid; Volatile Acidity: <0.60 g/l acetic acid

### **WINEMAKERS**

Francisco Olazabal & Francisco Ferreira

