



Quinta do Vallado
10 Years Old Tawny Port

Aroma: Rich, combining dry fruit notes, praliné, orange confit and finalizing with some tobacco notes.

Taste: A very fresh, rich and velvety attack. Very persistent and complex finish.

Ageing: Blend of several wines, with an average stage of 10 years. Aged in very old 600 litre oak casks.

Grape Varieties: Blend of several grape varieties from Old Vines: Tinta Roriz, Tinta Amarela, Touriga Franca, Touriga Nacional, among others.

Alcohol: 19.5%

BÉ: 3,4°

Total Acidity: 3,9 g/dm³

Residual Sugar: 100 g/dm³

pH: 3,59

Winemakers: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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