



### ***Vallado 20 Years Old Tawny Port***

**Aroma:** Very rich, combining dry fruit and cigar notes.

**Taste:** Very fresh, round, liquorish and velvety on the mouth. Has a satin final.

**Ageing:** Blend of several wines, with an average stage of 20 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:** 5,3º

**Total Acidity:** 4,2 g/dm<sup>3</sup>

**Residual Sugar:** 137 g/dm<sup>3</sup>

**pH:** 3,41

**Winemaker:** Francisco Olazabal & Francisco Ferreira



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