



Vallado 30 Years Old Tawny Port

Aroma: Very intense, combining dried fruits and honey

Taste: Explosive attack on the mouth, with a slight taste to orange jam and a very long persistent finish.

Ageing: Blend of several wines, with an average stage of 30 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: 19.5º

BÉ: 4,9º

Total Acidity: 4,6 g/dm³

Residual Sugar: 162 g/dm³

pH: 3,56

Winemakers: Francisco Olazabal & Francisco Ferreira



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