



Vallado Port Tawny Single Harvest 1934

Aroma: Highly complex and rich, with nuances of cedar, dried tobacco leaves, coffee and some iodine, so characteristic of long-term aging Port wines.

Taste: On the palate it's a wine with great complexity, concentration and volume, but with an acidity that balances and complements it. It has hints of wood and spices, and some notes of roasting. The finish is very fresh and long.

Grape varieties: A blend of several old vines: Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Franca, Touriga Nacional, among others.

Ageing: This Port was aged in Port casks of approximately 600 litres for over 80 years until it was bottled.

Bottling date: November 2024

Production: 2200 bottles of 50cl

Alcohol: : 20,5°

Baumé: 6,4°

pH: 3,74

Total Acidity: 6,84 g/dm³

Residual Sugar: 153 g/dm³

Serving temperature: 12 a 14 °C

Winemakers: Francisco Ferreira & Francisco Olazabal



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