



Vallado 40 Years old Tawny Port

Aroma: Very intense and complex, combining tobacco notes and dried fruits.

Taste: Very concentrated with excellent structure, notes of English cake, fig and dried fruits. Never ending finish.

Ageing: Blend of several wines, with an average ageing of 40 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.º

BÉ: 5,6º

Total Acidity: 5,42 g/dm³

Residual Sugar: 142 g/dm³

pH: 3,68

Winemakers: Francisco Ferreira and Francisco Olazabal



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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