



Vallado White Port Single Harvest 1940

Aroma: Very complex, with notes of exotic wood and candied citrus fruit, plus some iodine, a typical aroma of long-term aged Port wines.

Taste: It's a very complex and elegant wine, with some citrus and spicy notes and a very long and fresh finish.

Grape varieties: A blend of various grape varieties from Vinhas Velhas (ancient vineyards).

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: 1100 bottles of 50cl

Alcohol: 20°

BÉ: 5,3°

pH: 3,8

Total Acidity: 5,65 g/dm³

Residual Sugar: 135 g/dm³

Serving temperature: 12 a 14 °C

Enólogos: Francisco Ferreira & Francisco Olazabal

