



Quinta do Vallado White Port

Aroma: Very fresh and intense, with floral notes and citrical aromas.

Flavor: Strong flavors of crystallized fruits (orange) with a long and delicate finish.

Varieties: 80% Moscatel Galego, 20% mixed white varieties.

Ageing: After "bica aberta" (Free Flow) fermentation of around 20 days, the wine spent 3 years in stainless steel tanks.

Alcohol: 19,5°

BÉ: 2,8°

PH: 3,68

Total Acidity: 3,5 g/dm³

Residual Sugar: 96 g/dm³

Winemakers: Francisco Ferreira & Francisco Olazabal



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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