



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: 19,5º

BÉ: 2,8º

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.

Quinta do Vallado | Vilarinho dos Freires | 5050-364 | Peso da Régua

Telefone: +351 254 323147 | Fax: +351 254 324326 | Mail: geral@quintadovallado.com | Site: www.quintadovallado.com