



Quinta do Vallado *Porto Tawny Reserva*

Aroma: Dark red brick in color, it combines the aromas of wild fruits with dried fruits and spices.

Taste: In the palate, it reveals itself rich and fresh. It provides a long, explosive finish.

Ageing: Blend of several wines, with an average stage of 6 years. Aged in very old 600 litre oak casks.

Grape Varieties: Old vines, containing a mixture of several different grape varieties: Tinta Roriz, Tinta Amarela, Touriga Franca, Touriga Nacional and others.

Alcohol: 19.5%

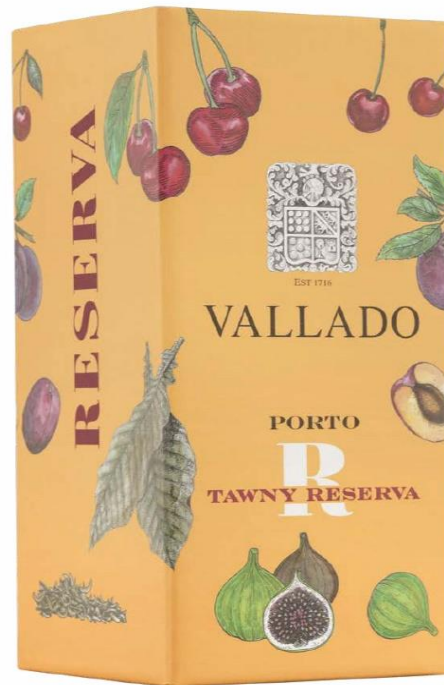
BÉ: 3,4º

Total Acidity: 3,7 g/dm³

Residual Sugar: 96 g/dm³

pH: 3,74

Winemakers: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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