



Vallado Vintage Port 2018

Aroma: Deep and strong nose with intense dark fruit aromas.

Taste: Full bodied with ripe and soft tannins. Excellent structure and complexity, with a very long finish.

Vinification: The grapes (50% of them with stalks) were fermented during four days in 'lagares' with periodical foot treading.

Varieties: Old Vines - A mixture of various grape varieties (field blend) from a vineyard controlled by Quinta do Vallado, in the valley of Rio Torto.

Ageing: The wine aged for 20 months in stainless steel vats.

Bottling date: July 2020

Number of bottles: 5090 btl's of 75cl

Alcohol: 19,5°

BÉ: 3,3°

pH: 3,85

Total Acidity: 4,6 g/dm³

Residual Sugar: 91 g/dm³

Winemaker: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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

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