



Vallado Vintage Port 2016

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 (70% of them with stalks) were fermented during 4 days in 'lagares' with periodical foot treading.

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

Ageing: The wine aged for 21 months in stainless steel vats.

Bottling date: July 2018

Number of bottles: 3610 btls of 75cl
200 btls of 150cl

Alcohol: 19,5°

BÉ: 3,4°

pH: 3,78

Total Acidity: 4,19 g/dm³

Residual Sugar: 96 g/dm³

Winemaker: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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