



## ***Vallado Vintage Port 2017***

**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:** June 2019

**Number of bottles:** 3194 btls of 75cl  
200 btls of 150cl

**Alcohol:** 20°

**BÉ:** 3,1°

**pH:** 3,79

**Total Acidity:** 4,22 g/dm<sup>3</sup>

**Residual Sugar:** 83 g/dm<sup>3</sup>

**Winemaker:** Francisco Olazabal & Francisco Ferreira



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