



Quinta do Vallado **LBV Port 2016**

Aroma: Elegant nose, combines fresh and intense aromas of black fruits with some notes of spices.

Taste: In the mouth the flavor of black fruits (cherry) is supported by very soft mature tannins, with an intense, long finish.

Varieties: Old vines with a mixture of several grape varieties (field blend).

Ageing: 20% aged for three years in 'toneis' (traditional wooden barrels), 80% aged in stainless steel vats.

Bottling date: July 2020

Number of bottles: 9 400 bottles of 75cl

Alcohol: 19.5%

BÉ: 3,3°

Total Acidity: 4,1 g/dm³

Residual Sugar: 92 g/dm³

pH: 3,90

Winemaker: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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