



Vallado LBV 2017

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: The wine aged for 4 years in stainless steel bats

Bottling date: October 2021

Number of bottles: 9 420 bottles of 75cl

Alcohol: 20%

BÉ: 2,9º

Total Acidity: 3,9 g/dm³

Residual Sugar: 90 g/dm³

pH: 3,82

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