



Vallado LBV 2018

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: April 2022

Number of bottles: 19 730 bottles of 75cl

Alcohol: 19,50°

BÉ: 3,3°

Total Acidity: 4,8 g/dm³

Residual Sugar: 89 g/dm³

pH: 3,72

Winemaker: Francisco Olazabal & Francisco Ferreira

