



## **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 vats

**Bottling date:** April 2022

**Number of bottles:** 19 730 bottles of 75cl

**Alcohol:** 19,50°

**BÉ:** 3,3°

**Total Acidity:** 4,8 g/dm<sup>3</sup>

**Residual Sugar:** 89 g/dm<sup>3</sup>

**pH:** 3,72

**Winemaker:** Francisco Olazabal & Francisco Ferreira



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