



Vallado Alvarinho Douro White 2024

From the Alvarinho vineyard planted in 2017 at Quinta do Vallado, a surprising monovarietal was born in the 2024 harvest that we decided to share with the market in 2025.

Aroma: Very subtle, where floral and tropical characteristics stand out, with a predominance of passion fruit.

Taste: Wine with some unctuousity and complexity with a fresh and long finish.

Vinification: The grapes were fermented through a process of “bica aberta” (without skin contact). This lasted for nearly one month at temperatures varying between 14° and 16°C.

Grape Varieties: 100% Alvarinho

Ageing: The wine aged for 8 months, 25% in used 500 L French oak barrels and the rest in stainless steel vats.

Bottling Date: May 2025

Number of bottles: 7.800 gfas of 75cl
300 gfas of 150cl

Alcohol: 12,5 %

Total Acidity: 5,1 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,36

Winemakers: Francisco Olazabal & Francisco Ferreira



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