

GENERAL INFORMATION

The Vallado Alvor 2024 is a white wine from old vines, planted in schist soil with granite veins. Rabigato and Códega lead a field blend of ancient grape varieties, which shapes the identity of the wine. The winemaking intent was to transform grapes from unique plots into a white wine of great identity, impressive for its fruit, complexity, and balance, preserving the specificity of each old vine. Being the first vinification from these origins, the challenge was to listen to the vineyard and use resources with precision to achieve a wine of high quality.

After decanting, the must went into French oak barrels (Burgundy profile), with surgical attention to turbidity to enhance volume and structure, without losing freshness and aromatic precision. Nutrition during fermentation was restrained and circumscribed to key moments, privileging, as far as possible, a reductive environment. Contrary to common practice with white wines, 100% of the blend underwent malolactic fermentation, adding roundness, texture (unctuousness), and complexity.

The Vallado Alvor is a unique white wine, full of layers, that loses neither freshness nor elegance, bringing back the Douro of yesteryear, where each harvest generates an unrepeatably wine.



Country | Portugal

Region | Douro

Sub-Region | Cima Corgo

Vintage | 2024

Altitude | 350 – 500 m

Wine Type | DOC White

Winemakers | Francisco Ferreira & Francisco Olazabal

Bottles Produced (75cl) | 4,840

Bottles Produced (150cl) | 150

Grape Varieties | Rabigato, Códega, Gouveio, Bical, Cercial, Códega do Larinho, Chasselas, Diagalves, Dona Branca, Malvasia Rei, Praça, Rabo de Ovelha

VINIFICATION

Decanted and fermented in French oak barrels (Burgundy profile) It underwent 100% malolactic fermentation for greater texture (unctuousness) and complexity.

AGEING

Around 1 year in 500-liter French oak barrels (63% new barrels and 37% second-year barrels), followed by 6 months in stainless steel vats, periodically undergoing the bâtonnage operation.

TASTING NOTES

Aroma | Reveals complex fruity aromas, where ripe fruit meets floral, citrus, and mineral notes.

Flavor | Combines texture (unctuousness) and a vibrant acidity. The fruit meets a very fine toast, the body is broad, and the finish is long, persistent, and elegant.

ANALYSIS

Alcohol (%) | 12.5

pH | 3.3

Total Acidity (g/L) | 5.11

Total Sugar (g/L) | 0.7

SERVICE TEMPERATURE

10-12°C

PAIRING

Cod | Octopus | More textured fish and seafood | Risotto | Poultry