



**Quinta do Vallado**  
**Adelaide Douro Red 2011**

**Flavour:** Very concentrated, with balsamic oak notes, fig, black plum aromas and a hint of tobacco.

**Taste:** Full bodied, firm, with mature and silky tannins. Mineral notes and a very elegant, persistent and complex finish.

**Vinification:** The grapes from the old vineyards (over 100 years old) were vinified in stainless steel, temperature controlled, remontage vats, holding up to 3.000 kilos of grapes each. The fermentation lasted between 8 to 20 days.

**Varieties:** Old vineyards: Tinta Roriz, Tinta Amarela, Touriga Franca and others (more than 45 grape varieties mixed together).

**Ageing:** The wine was stored in stainless steel tanks for the duration of the malolactic fermentation and then racked into 225 litres new French Allier Oak barrels for 20 months.

**Bottling date:** July 2013

**Alcohol:** 14,5%

**Total Acidity:** 5,0 g/dm<sup>3</sup>

**Residual Sugar:** 0,6 g/dm<sup>3</sup>

**pH:** 3,58

**Winemaker:** Francisco Olazabal

