



Quinta do Vallado
20 Years Old Tawny Port

Aroma: Very rich, combining dry fruit and cigar notes.

Taste: Very fresh, round, liquorish and velvety on the mouth. Has a satin final.

Ageing: Aged in very old 600 litre oak casks.

Grape Varieties: Old vines, containing a mixture of over 35 different grape varieties: Tinta Roriz, Tinta Amarela, Touriga Franca and others.

Alcohol: 19.5%

BÉ: 5,4º

Total Acidity: 4,32 g/dm³

Residual Sugar: 143 g/dm³

pH: 3,46

Winemaker: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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