



Quinta do Vallado
30 Years Old Tawny Port

Aroma: Very intense, combining dried fruits and honey

Taste: Explosive attack on the mouth, with a slight taste to orange jam and a very long persistent finish.

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: 5,1º

Total Acidity: 4,84 g/dm³

Residual Sugar: 135 g/dm³

pH: 3,58



Winemakers: Francisco Olazabal & Francisco Ferreira

QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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