



Vallado Adelaide Vintage Port 2011

Aroma: Deep and strong nose with intense dark fruit aromas.

Taste: Full bodied with ripe and soft tannins. Excellent structure and complexity, with a very long finish.

Vinification: The grapes (70% of them with stalks) were fermented during 4 days in 'lagares' with periodical foot trodden.

Varieties: 70% mixed old vineyards (from a vineyard under control by Quinta do Vallado on the Valley of Rio Torto) and 30% Touriga Nacional from Quinta do Vallado.

Ageing: The wine aged for 20 months in stainless steel vats.

Bottling date: July 2013

Number of bottles: 5.000 btls of 75cl

Alcohol: 19,5°

Winemaker: Francisco Olazabal



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

Quinta do Vallado | Vilarinho dos Freires | 5050-364 | Peso da Régua

Telephone: +351 254 323147 | Fax: +351 254 324326 | Mail: geral@quintadovallado.com | Site: www.quintadovallado.com