



Quinta do Vallado
Adelaide Douro Red 2012

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

Taste: Full bodied, firm, 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 each. The fermentation lasted between 8 to 20 days.

Varieties: Old vineyards: Tinta Roriz, Tinta Amarela, Touriga Franca and others (more than 30 grape varieties mixed).

Ageing: The wines from the old vineyards were then stored in stainless steel tanks for the duration of the malolactic fermentation and were racked to 225 litres new French Allier Oak barriques for 20 months.

Bottling date: July 2013

Alcohol: 14,5%

Total Acidity: 5,4 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,58

Winemaker: Francisco Olazabal

