



Vallado Adelaide Vintage Port 2012

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 2014

Number of bottles: 3.000 btls of 75cl

Alcohol: 19,5°

Winemaker: Francisco Olazabal



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