



## **Vallado** **Douro White 2016**

**Aroma:** Flowery with mature fruit aromas. Melon notes on the nose.

**Taste:** Very mineral and fresh, well balanced persistent flavour, with citric notes.

**Vinification:** The grapes were fermented through a process of “bica aberta” (without skin contact). This lasted for nearly one month at temperatures varying between 14º and 16ºC.

**Varities:** 40% Rabigato, 25% C3dega, 15% Viosinho, 10% Gouveio (Verdelho) and 10% Arinto.

**Ageing:** The wine aged for 3 months in stainless steel vats.

**Bottling Date:** December 2016

**Number of Bottles:** 125.000 75cl Bottles  
10.000 37.5cl Bottles  
600 150cl Bottles

**Alcohol:** 12.0%  
**Total Acidity:** 5,4 g/dm<sup>3</sup>  
**Residual Sugar:** < 0,6 g/dm<sup>3</sup>  
**pH:** 3,30

**Winemakers:** Francisco Olazabal & Francisco Ferreira



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