



Vallado Prima 2016

“Quinta do Vallado Prima” differs from the typical Moscat due to its dryness. Its grapes originate from three different parcels: a parcel of old vines with more than 50 years, and the remaining two with about 15 years.

Aroma: Very subtle, with floral notes of roses and peppermint.

Taste: Delicate, with predominance of floral flavours, and with a fresh ending.

Vinification: Fermented using a process called “bica aberta” (without skin contact), lasted for nearly one month with temperatures varying between 14º and 16ºC.

Varieties: 100% Moscatel Galego White

Ageing: The wine was kept for 3 months in stainless steel vats.

Bottling Date: December 2016

Number of Bottles: 30.000 btls of 75cl
570 btls of 150cl

Alcohol: 12.5%

Total Acidity: 6,52 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,18

Winemakers: Francisco Ferreira & Francisco Olazabal

