



Vallado
Douro Red 2015

Aroma: Concentrated, with intense mature red fruit aromas, hints of violets and “esteva” (a local Portuguese resinous bush).

Taste: Good structure with matured round tannins and a long persistent finish.

Vinification: The grapes from younger vineyards (Touriga Nacional, Tinta Roriz, Touriga Franca and Sousão - 80%) and older vineyards (over 80 years old – 20%), were fermented in 10.000 kgs and 5.000 kgs stainless steel tanks for a week. All wines were fermented under controlled temperature varying between 25º and 27ºC.

Varieties: Touriga Franca (25%), Touriga Nacional (25%), Tinta Roriz (25%), Sousão (5%) and mixed old vineyards (20%).

Ageing: 70% aged for 16 months in stainless steel tanks. The remaining 30% aged in used, 225 litres, French oak barrels (3rd and 4th year) for 16 months, until final blending.

Bottling date: February 2017

Number of bottles: 230.000 btls of 75cl
1.000 btls of 150cl
12.000 btls of 37,5cl

Alcohol: 13.5%
Total Acidity: 4,7 g/dm³
Residual Sugar: < 0,6 g/dm³
pH: 3,69

Winemaker: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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