



Quinta do Vallado
Reserva Field Blend Douro Red 2014

Aroma: 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: Part of the grapes underwent the traditional process of foot-treading in granite "lagares". The remaining grapes were vinified in 5-ton stainless steel vats, with controlled temperature and periodical remontage.

Varieties: Old vines, more than one hundred years old: 45 grape varieties with a predominance of Tinta Roriz, Tinta Amarela, Touriga Franca and Tinta Barroca.

Ageing: After the malolactic fermentation all the wines were racked into French oak barriques where they stayed for 18 months. 60% new barrels and 40% used barrels.

Bottling date: June 2016

Number of bottles: 34.000 btls of 75cl
700 btls of 150cl

Alcohol: 13.5%
Total Acidity: 5,1 g/dm³
Residual Sugar: < 0,6 g/dm³
pH: 3,64

Winemaker: Francisco Olazabal & Francisco Ferreira

