



**Quinta do Vallado**  
**Reserva Field Blend Douro Red 2015**

**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. 50% new barrels and 50% used barrels.

**Bottling date:** July 2017

**Number of bottles:** 40.000 btls of 75cl  
600 btls of 150cl

**Alcohol:** 14%  
**Total Acidity:** 5,0 g/dm<sup>3</sup>  
**Residual Sugar:** < 0,6 g/dm<sup>3</sup>  
**pH:** 3,65

**Winemaker:** Francisco Olazabal & Francisco Ferreira

