



Quinta do Vallado Vinha da Coroa 2015

Aroma: Red and woodland fruits, with a touch of toast, reminiscent of the barrels in which the wine aged.

Taste: A very fresh wine, with a hint of spices and a lingering after-taste recalling red fruits. Completed by a soothing vegetable taste.

Vinification: The grapes ferment for 14 days in stainless steel vats, 50% of them with stalk, and without any crushing.

Varieties: These grapes originate from an old vineyard, over 100 years old, planted with 34 different grape varieties. "Vinha da Coroa" is located on one of the highest locations at Quinta do Vallado, like a crown over all other vineyards. Thus its name, "Coroa".

Ageing: After a 14-day fermentation period with very little extraction, the wine aged for approximately 18 months in 2nd year French oak barrels.

Bottling Date: May 2017

Bottles Produced: 3 400 bottles of 75cl

Alcohol: 13.5%

Total Acidity: 5,0 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,68

Winemakers: Francisco Olazabal & Francisco Ferreira

QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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