



**Quinta do Vallado
White Port**

Aroma: Very fresh and intense, with floral notes and citrical aromas.

Flavor: Strong flavors of crystallized fruits (orange) with a long and delicate finish.

Grapes: 80% Moscatel Galego, 20% mixed white varieties.

Ageing: After bica aberta (Free Flow) fermentation of around 20 days, the wine spent 3 years in stainless steel tanks.

Alcohol: 19,5%

BÉ: 2,9º

Total Acidity: 3,6 g/dm³

Residual Sugar: 95 g/dm³

pH: 3,68



Winemakers: Francisco Ferreira & Francisco Olazabal

QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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