



Vallado Vinha da Granja Douro Red 2016

Aroma: Extremely concentrated. Balsamic notes from its Oak barrel ageing, balanced with figs, black plums and tobacco.

Taste: Full bodied, firm and mature with velvety tannins. Mineral notes with a complex, persistent and very elegant finish.

Vinification: The grapes fermented for 10 days in large oak barrels (4 tons) with temperature control and automatic remontage.

Varieties: A single parcel of very old vines, around 100 years of age, with a blend of 34 different local grape varieties.

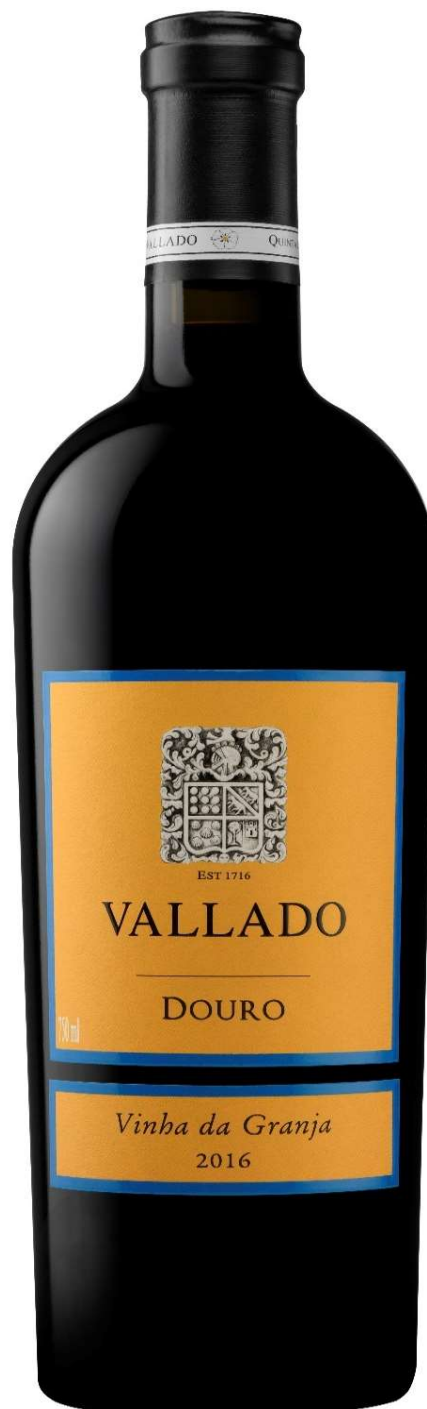
Ageing: This wine aged for 18 months in new 225 liter french oak barrels.

Bottling date: August 2018

Number of bottles: 2255 btls 75cl
112 btls 150cl

Alcohol: 14,5%
Total Acidity: 4,9 g/dm³
Residual Sugar: 0,7 g/dm³
pH: 3,65

Winemaker: Francisco Ferreira & Francisco Olazabal



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