



## ***Vallado Reserva Douro White 2017***

**Aroma:** Mineral notes on the nose, well integrated with oak.

**Taste:** Full bodied, with excellent acidity, good complexity, citric flavours and a persistent finish.

**Vinification:** Fermented in 500 litres French Oak casks.

**Varieties:** Gouveio (48%), Arinto (24%) and Rabigato (28%).

**Ageing:** Aged for 7 months in the French oak barrels, with periodical batonnage.

**Bottling date:** May 2018

**Number of bottles:** 12.500 btls of 75cl  
300 btls of 150cl

**Alcohol:** 13.0%

**Total Acidity:** 5,8 g/dm<sup>3</sup>

**Residual Sugar:** < 0,6 g/dm<sup>3</sup>

**pH:** 3,24

**Winemaker:** Francisco Olazabal & Francisco Ferreira



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