



Quinta do Vallado
Reserva Douro White 2016

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 from the Allier, Vosges and Nevers forests.

Varieties: Gouveio (60%), Arinto (24%) and Rabigato (16%).

Ageing: Aged for 7 months in the French oak barrels (33% in new barrels, and the remainder in 2nd and 3rd year barrels), with periodical batonnage.

Bottling date: May 2017

Number of bottles: 11.300 btls of 75cl

300 btls of 150cl

Alcohol: 12,5º

Winemaker: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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