



Vallado Reserva Field Blend Douro Red 2016

Aroma: Very concentrated, with balsamic oak notes, fig and black plum aromas, tobacco.

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

Vinification: Part of the grapes underwent the traditional process of foot-treading in granite "lagares". The remaining grapes were vinified in 5-ton stainless steel vats, with controlled temperature and mechanical remontage for 9 days.

Varieties: Old vines, more than one hundred years old: 34 grape varieties with a predominance of Tinta Roriz, Tinta Amarela, Touriga Franca and Tinta Barroca.

Ageing: After the malolactic fermentation all the wines were racked into French oak barriques where they stayed for 18 months. 50% new barrels and 50% used barrels.

Bottling date: July 2018

Number of bottles: 40.000 btls of 75cl

800 btls of 150cl

Alcohol: 14%

Total Acidity: 5,0 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,68

Winemaker: Francisco Olazabal & Francisco Ferreira

