



Vallado Reserva Douro White 2018

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 2019

Number of bottles: 14.000 btls of 75cl
300 btls of 150cl

Alcohol: 13.0%

Total Acidity: 6,32 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,25

Winemaker: Francisco Olazabal & Francisco Ferreira



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