



Quinta do Vallado LBV Port 2014

Aroma: Elegant nose, combines fresh and intense aromas of black fruits with some notes of spices.

Taste: In the mouth the flavor of black fruits (cherry) is supported by very soft mature tannins, with an intense, long finish.

Varieties: 95% mixed old vineyards and 5% Sousão.

Estágio: 20% aged for three years in 'toneis' (traditional wooden barrels), 80% aged in stainless steel vats.

Bottling date: September 2018

Number of bottles: 9 440 bottles of 75cl

Alcohol: 19.5%

BÉ: 3,4º

Total Acidity: 3,92 g/dm³

Residual Sugar: 98 g/dm³

pH: 3,76

Winemaker: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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