



Vallado Reserva Field Blend Douro Red 2017

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 aged between 60 and 100 years: more than 35 varieties with 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 2019

Number of bottles: 41.500 btls of 75cl
800 btls of 150cl

Alcohol: 14%

Total Acidity: 5,0 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,73

Winemaker: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

Quinta do Vallado | Vilarinho dos Freires | 5050-364 | Peso da Régua

Telephone: +351 254 323147 | Fax: +351 254 324326 | Mail: geral@quintadovallado.com | Site: www.quintadovallado.com