



## ***Vallado Touriga Nacional Douro Red 2016***

**Aroma:** Typical of a mature Touriga Nacional. Bergamot, wild fruits, with floral (violet) and spicy hints.

**Taste:** Elegant, very fruity and round, matured and silky tannins. Very balanced, with a long fresh finish.

**Vinification:** The grapes were vinified in temperature controlled stainless steel vats, with scheduled *remontage*.

**Varieties:** 100% Touriga Nacional

**Ageing:** The wine underwent malolactic fermentation in its original stainless steel storage tanks and was then racked into French oak barrels where it stayed for 16 months. 50% of these were new barrels and the remaining were used (2nd and 3rd year).

**Bottling date:** June 2018

**Number of bottles:** 28.300 btls of 75cl  
600 btls of 150cl

**Alcohol:** 14<sup>o</sup>

**Total Acidity:** 5,8 g/dm<sup>3</sup>

**Residual Sugar:** <0,6 g/dm<sup>3</sup>

**pH:** 3,61

**Winemaker:** Francisco Olazabal & Francisco Ferreira

