



EST 1716

QUINTA DO
VALLADO

QUINTA DO VALLADO 20 YEAR OLD TAWNY PORT

WINE DATA
Producer
Quinta do Vallado

Region
Douro (DOC)

Country
Portugal

Wine Composition
Blend of Old Vines Tinto
Roriz, Tinta Amarela, Tinta
Fraca and others

Alcohol
20.0%

Total Acid
4.8 G/L

Residual Sugar
119 G/L

pH
3.55

DESCRIPTION

The Quinta Do Vallado 20 year-old Tawny is rich and nutty with aromas of dried fruit and cigar. The palate is voluptuous and round, ending with a satin finish.

WINEMAKER NOTES

Port is a fortified wine made primary from Touriga Nacional, Touriga Franca, Tinta Roriz, and Tinto Cão (plus around 75 other indigenous grapes) that are hand-picked from the wineries Estate vineyards. Port wines are intended to be sweet, so fermentation is arrested half way through the process, before all the residual sugar has been fermented. Fermentation is halted through the addition of grape spirits, thus fortifying the wine. The wine is aged in 600 litre oak casks for years during which time the complex aromas and flavors become thoroughly integrated and the distinct hue develops.

SERVING HINTS

A terrific after-dinner drink, this Port is the perfect accompaniment to dried fruits, nuts and cheese.

