



EST 1716

QUINTA DO
VALLADO

2012

QUINTA DO VALLADO VINTAGE "ADELAIDE" PORT

WINE DATA

Producer

Quinta do Vallado

Region

Douro (DOC)

Country

Portugal

Wine Composition

60% mixed old vineyards

40% Touriga Nacional

Alcohol

19.5%

Total Acidity

4.93 G/L

Residual Sugar

100.5 G/L

DESCRIPTION

A full-bodied port, with deep and strong aromas of intense dark fruit. It has ripe and gripping tannins, excellent structure and complexity, with a very long finish.

WINEMAKER NOTES

The grapes come from both estate vineyards and vineyards controlled by Quinta do Vallado in Rio Torto). The grapes (70% with stalks) were fermented 4 days in "lagares" with periodic foot treading. The wine is then aged for 20 months in stainless steel vats.

SERVING HINTS

A classic vintage Port from the region, it is perfect served on its own, and also very tasty when served with aged Stilton or other blue cheeses and nuts.

INTERESTING FACT

Dona Antonia Adelaide Ferreira was an ancestor of the current owners of Quinta do Vallado. A remarkable woman, especially for her time (mid-to-late 1700s), she was one of the most powerful port producers in Portugal who built the Ferreira Port label into one of the best in the country. It also was one of the very few port houses owned by a Portuguese family (at that time, most were owned by British companies). It is on her land that Quinta do Vallado is situated. Adelaide Vintage Port was named in her honor.

