



EST 1716

QUINTA DO  
VALLADO

2015

## QUINTA DO VALLADO VINTAGE "ADELAIDE" PORT

### WINE DATA

#### Producer

Quinta do Vallado

#### Region

Douro (DOC)

#### Country

Portugal

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#### Wine Composition

100% mix of grapes from  
old vineyards

#### Alcohol

19.5%

#### Total Acidity

3.92 G/L

#### Residual Sugar

97 G/L

#### pH

3.79

### DESCRIPTION

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

### WINEMAKER NOTES

The grapes come from vineyards controlled by Quinta do Vallado in Rio Torto. The grapes (70% with stalks) were fermented 4 days in "lagares" with periodic foot-trodding. 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.

