



QUINTA DO
VALLADO



2018 VALLADO DOURO SOUSAO

WINE DATA

Producer

Quinta do Vallado

Region

Douro (DOC)

Country

Portugal

Wine Composition

100% Sousao

Alcohol

13.5%

Total Acidity

5.6 G/L

Residual Sugar

0.7 G/L

pH

3.53

DESCRIPTION

Very concentrated, with balsamic oak notes, black fruit and tobacco spices on the nose. The taste is full-bodied and fleshy, with an excellent acidity, long, fresh finish, redolent of black fruit on the palate and through the finish.

WINEMAKER NOTES

The grapes were foot-trodden in traditional Portuguese lagares for five days, after which the wine underwent malolactic fermentation. It was then aged 18 months in French oak barrels which were 40% new and 60% used (second year).

SERVING HINTS

Serve between 60.8° F to 64.4° F with meat dishes, such as pork, or flavorful, hard cheeses, such as Italian cow and sheep's milk cheeses.