QUINTA DO VALLADO DOURO WHITE 2011



Description:

This unique white blend features melon on the nose, with flowers and mature fruit aromas. The palate is fresh, with great minerality, well-balanced and persistent, with pronounced citrus notes.

Winemaker's Notes:

The grapes come from Estate vineyards. After hand-picking, destemming and a very soft pressing, "bica aberta" fermentation takes place for nearly one month at temperatures varying between 57°-60°F (14°-16° C). The wine was aged in stainless steel tanks for four months before final blending and bottling.

Serving Hints:

Serve slightly chilled as a lovely accompaniment to seafood, chicken and light cream-based dishes.

Producer: Quinta do Vallado

Country: Portugal

Region: Douro (DOC)

Grape Variety: 35% Rabigato, 25% Codega,

20% Viosinho, 10% Arinto, 5% Verdelho, 5% Gouveio

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Pack	Size	Alc%	lbs	L	W	Н	Pallet	UPC
6	750	12.5	18	11.81	9.45	6.49	8X11	5-604823000800

