QUINTA DO VALLADO ADELAIDE DOURO RED 2016

Douro DOC, Portugal





TASTING NOTES: The nose is offers black fruit, wood and balsamic oak notes. The palate is full-bodied, firm and ripe with satiny tannins. Bright minerality, complexity and a persistent finish makes this a fresh and elegant wine. It has an aging potential of 20-30 years.

VITICULTURE: Adelaide comes from a plot of very old vines, some over 100 years old, with a blend of over 30 different varieties including: Touriga Franca, Rufete, Tinta Roriz, Tinta Amarela, Tinta Barrroca, Tinta Nascida, Malvasia Preta, Mourisco, Bastardo, Touriga Nacional, Tinta Bairrada, Tinta da Barca, Tinta Francisca, Tinta Carvalha, Moscatel de Hamburgo, Tinta Pomar, Piriquita, Moreto, Sultanina, S. Saúl, Casculho and Preto Martinho. These Vineyards are among the lowest production per acre plantings worldwide.

VINIFICATION: After a careful manual selection, the grapes were destemmed and fermented in stainless steel for 9 days. Aging and malolactic fermentation took place in new 225L French oak barrels for 19 months.

INTERESTING FACT: For the first 270+ years of its history, Quinta do Vallado exclusively produced Port wines before expanding into dry wines.

FAMILY: Over the course of 300+ years, since 1716, Quinta do Vallado has been producing excellent wines in Portugal's Douro Valley. It is one of the oldest and most famous wineries in all the Douro, started by the legendary Doña Antónia Adelaide Ferreira, and still belongs to the same family today. It is a sixth-generation winery, currently owned by João Ferreira Alvares Ribeiro and Francisco Ferreira.

Vallado has 250 acres of its own vineyards in two sub-regions of the Douro. They are comprised of 100-year-old field blend vines, single variety plots and certified organic vineyards. The terraced vineyards are hand-harvested with one row of vines trained to a double cordon trellising system, allowing for good drainage, air flow and erosion control. Quinta do Vallado built a state-of-the-art winery in 2009, along with an ultra-modern hotel, which was completed in 2015.

PRODUCER: Quinta do Vallado ALCOHOL: 14.5%

REGION: Douro DOC, Portugal **TOTAL ACIDITY:** 5.17 G/L

GRAPE(S): A blend of over 30 varieties including Touriga Franca, Rufete, Tinta Roriz RESIDUAL SUGAR: 0.6 G/L

SKU: QVAD163 pH: 3.69

