

# QUINTA DO VALLADO 50 YEAR TAWNY PORT

*Douro DOC, Portugal*



EST 1716

QUINTA DO  
VALLADO



**TASTING NOTES:** The intense nose offers complex aromas of resin and candied orange. The palate is concentrated with excellent structure, citrus-forward with notes of honey and iodine. Vibrant acidity follows through to a persistent finish.

**VITICULTURE:** The blend of Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Franca, Touriga Nacional and more come from old vines on Estate vineyards.

**VINIFICATION:** A blend of several wines, aged in 600-liter oak barrels for an average of 50 years.

**INTERESTING FACT:** For the first 270+ years of its history, Quinta do Vallado exclusively produced Port wines before expanding into dry wines in the 1990's.

**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

**REGION:** Douro DOC, Portugal

**GRAPE(S):** a blend of Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Franca, Touriga Nacional, among others.

**ALCOHOL:** 19.5%

**TOTAL ACIDITY:** 5.4 G/L

**RESIDUAL SUGAR:** 137 G/L

**pH:** 3.58