



EST 1716

QUINTA DO VALLADO



2018 VALLADO DOURO RED

WINE DATA

Producer

Quinta do Vallado

Region

Douro

Country

Portugal

Wine Composition

30% Touriga Nacional

20% Touriga Franca

20% Tinta Roriz

5% Sousao

25% mixed old vineyards
(over 80 yrs old)

Alcohol

14%

Total Acidity

5.5 G/L

Residual Sugar

0.6 G/L

pH

3.71

DESCRIPTION

This blend is a dark red color with a concentrated nose, intense mature red fruit aromas, hints of violet and “esteva”, (a local Portuguese resinous bush). The palate shows good structure, with mature, round tannins, leading to a long, persistent finish.

WINEMAKER NOTES

75% of the Estate-grown grapes came from younger vines (8-to-12 years of age), with the remaining 25% coming from very old parts of the vineyards (vines of 80 years or older). Grapes from both from the old and newer vines were fermented in stainless steel tanks for one week. All the grapes were fermented at controlled temperatures, ranging between 73.4° F (23° C) and 77° F (25° C). Seventy-five percent of the final blend was aged 12 months in stainless steel tanks, while the remaining 25% was aged for 16 months in 225 L French Oak barriques (third-and fourth-use), until final blending.

SERVING HINTS

Serve at room temperature, with light meat dishes, such as pork, or flavorful hard cheeses, such a Italian cow and sheep’s milk cheeses.