



EST 1716

QUINTA DO VALLADO



WINE DATA

Producer

Quinta do Vallado

Region

Douro (D.O.C.)

Country

Portugal

Wine Composition

100% Field Blend mix of grapes from old vineyards in the valley of Rio Torto

Alcohol

20.5%

Total Acidity

3.9 g/l

Residual Sugar

90 g/l

pH

3.82

2018

QUINTA DO VALLADO LBV PORT

DESCRIPTION

The elegant nose combines fresh and concentrated aromas of black fruits and warm spices. The palate is well balanced with flavors of black cherries, supported by soft tannins and an intense, lingering finish.

WINEMAKER NOTES

The grapes come from vineyards controlled by Quinta do Vallado in Rio Torto. 20% of the field blend is aged for three years in toneis, traditional wooden barrels. The remaining 80% of the wine is aged in stainless steel vats.

SERVING HINTS

A late bottled vintage Port from the region is excellent when served on its own and also pairs well with blue cheese, nuts, and rich chocolate desserts.

INTERESTING FACT

Dona Antonia Adelaide Ferreira was an ancestor of the current owners of Quinta do Vallado. A remarkable woman, especially for her time (mid-to-late 1700s), she was one of the most powerful port producers in Portugal who built the Ferreira Port label into one of the best in the country. It also was one of the very few port houses owned by a Portuguese family (at that time, most were owned by British companies). It is on her land that Quinta do Vallado is situated.