



EST 1716

QUINTA DO  
VALLADO



## WINE DATA

### Producer

Quinta do Vallado

### Region

Douro (DOC)

### Country

Portugal

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### Wine Composition

More than 15 varieties  
from vines between  
60 - 100 years old,  
with a prominence of

Tinta Roriz,  
Tinta Amarela,  
Touriga Franca  
and Tinta Barroca

### Alcohol

14.5%

### Total Acidity

5.2 g/dm<sup>3</sup>

### Residual Sugar

0.6 g/dm<sup>3</sup>

### pH

3.74

2019

# QUINTA DO VALLADO DOURO RESERVA FIELD BLEND

## DESCRIPTION

Very concentrated aromas, with balsamic notes of oak, fig, black plum and tobacco. The palate is full-bodied and firm, with mature and silky tannins. There are mineral notes, and an elegant, persistent and complex finish.

## WINEMAKER NOTES

Part of the grapes underwent the traditional process of foot treading in granite "lagares". The remaining grapes were vinified in 5-ton stainless steel vats, with controlled temperatures and mechanical remontage for 9 days. After the malolactic fermentation all the wines were racked into French oak barriques where they stayed for 18 months.

## SERVING HINTS

Serve between 60.8° F to 64.4° F, ideally with meats or game.