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QUINTA DO  
VALLADO



# 2019

## QUINTA DO VALLADO VINTAGE PORT

### WINE DATA

#### Producer

Quinta do Vallado

#### Region

Douro (D.O.C.)

#### Country

Portugal

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#### Wine Composition

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

#### Alcohol

19.5%

#### Total Acidity

4.1 g/l

#### Residual Sugar

96 g/l

### DESCRIPTION

A full-bodied port, with ripe and soft tannins, excellent structure, and complexity.

### WINEMAKER NOTES

The grapes come from vineyards controlled by Quinta do Vallado in Rio Torto. The grapes (70% with stalks) were fermented for 4 days in “lagares” with periodic foot-trodding. The wine is then aged for 21 months in stainless steel vats.

### SERVING HINTS

A classic vintage Port from the region, it is perfect served on its own, and also delicious when served with aged Stilton or other blue cheeses and nuts.

### 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.