

QUINTA DO VALLADO SOUSÃO 2021

Douro DOC, Portugal



QUINTA DO
VALLADO



TASTING NOTES: Very concentrated, with balsamic oak notes, black fruit and tobacco spices on the nose. The taste is full-bodied and fleshy, with an excellent acidity, long, fresh finish, redolent of black fruit on the palate and through the finish.

VINIFICATION: The grapes were foot trodden in traditional lagares for 5 days. Malolactic fermentation and aging was conducted in 225L French oak barrels for 16 months. The barrels were 40% new and 60% used (2nd year).

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): 100% Sousão

SKU: QVDSR216

ALCOHOL: 14%

TOTAL ACIDITY: 6.2 G/L

RESIDUAL SUGAR: 0.65 G/L

pH: 3.34