

# QUINTA DO VALLADO DOURO RED 2024

*Douro DOC, Portugal*



EST 1716

QUINTA DO  
VALLADO



**TASTING NOTES:** Concentrated aromas of ripe red fruits with hints of rockrose and violet lead into a well-structured, fleshy palate with round tannins and a persistent finish. Pairs beautifully with wild mushroom risotto and herb-roasted pork loin, complementing its structure, earthy depth, and ripe red fruit character.

**VITICULTURE:** 80% of the grapes come from vines planted in the 1990s, with 20% from old vines aged 60–100 years.

**VINIFICATION:** Fully destemmed and fermented in 5–10 ton stainless steel vats for about a week at 23–25°C with automated pump-overs. About 90% of the wine aged for 9 months in stainless steel vats and the rest in 225L French oak barrels of 3rd and 4th 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:** Founded in 1716, Quinta do Vallado is one of the Douro Valley's oldest and most renowned family-owned estates, now in its sixth generation under João Ferreira Alvares Ribeiro and Francisco Ferreira.

The estate spans 250 acres across two Douro sub-regions, including 100-year-old field blends, single-varietal plots, and certified organic vineyards. Terraced sites are hand-harvested and trained for optimal drainage and airflow. A state-of-the-art winery (2009) and modern hospitality center (2015) reflect Vallado's blend of heritage and innovation.

**PRODUCER:** Quinta do Vallado

**REGION:** Douro DOC, Portugal

**GRAPE(S):** Sourced primarily from new vines—Touriga Franca, Touriga Nacional, Tinta Roriz, and Sousão—with 15% from old-vine field blends.

**ALCOHOL:** 13.5%

**pH:** 3.74

**Total Acidity:** 5 g/L

**Residual Sugar:** <0.6 g/L