

QUINTA DO VALLADO PRIMA DOURO WHITE 2023

Douro DOC, Portugal



EST 1716

QUINTA DO
VALLADO



TASTING NOTES: The nose is enticing with subtle notes of rose and peppermint. This wine has a delicate palate with predominantly floral flavors and a refreshing finish.

VITICULTURE: The Quinta do Vallado Prima differs from typical Muscat due to its dryness. The grapes originate from three different parcels on the Quinta do Vallado estate. One parcel's vines are over 50 years in age and the remaining two years are about 15 years in age.

VINIFICATION: The wine is fermented through a process of "Bica Aberta" (without skin contact). The fermentation lasted for one month at a temperature between 57-60°F.

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% Moscatel Galego White

SKU: QVMT236

ALCOHOL: 12.5%

TOTAL ACIDITY: 6 G/L

RESIDUAL SUGAR: <0.6 G/L

pH: 3.45