

QUINTA DO VALLADO DOURO RED 2022

Douro DOC, Portugal



EST 1716

QUINTA DO
VALLADO



TASTING NOTES: Concentrated with intense mature red fruit aromas, hints of violets and “esteva” (a local Portuguese resinous bush). The wine offers good structure, with matured round tannins and a long, persistent finish.

VITICULTURE: 80% of the Douro Red blend grapes come from vines planted in the 1990's and the remaining 20% are from old vines, between 60-100 years in age.

VINIFICATION: The grapes were fermented in 2,600- and 1,300-gallon stainless steel tanks for a week. All wines were fermented under controlled temperature varying between 73.4 – 77 F. 90% of the wine is aged for 8 months in stainless steel tanks. The remaining 10% is aged in used French Oak barrels (3rd & 4th year) for 16 months, until final blending.

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): a blend of Touriga Franca, Touriga Nacional, Tinta Roriz, and Sousão.

SKU: QVDR227

ALCOHOL: 13.5%

TOTAL ACIDITY: 4.8 G/L

RESIDUAL SUGAR: <0.6 G/L

pH: 3.73