

QUINTA DO VALLADO RESERVA FIELD BLEND DOURO RED 2021

Douro DOC, Portugal



EST 1716

QUINTA DO
VALLADO



TASTING NOTES: Very concentrated aromas, with balsamic notes of oak, fig, black plum and tobacco. The palate is full-bodied and firm, with mature and silky tannins. There are mineral notes, and an elegant, persistent and complex finish.

VITICULTURE: Grapes for this Reserva blend come from old vines, aged between 60-100 years, and represent more than 35 varieties with a predominance of Tinta Roriz, Tinta Amarela, Touriga Franca and Tinta Barroca.

VINIFICATION: Part of the grapes underwent the traditional process of foot treading in granite "lagares". The remaining grapes were vinified in 5-ton stainless steel vats, with controlled temperatures and mechanical remontage for 9 days. After the malolactic fermentation all the wines were racked into French oak barriques where they stayed for 18 months.

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

ALCOHOL: 14.5%

REGION: Douro DOC, Portugal

TOTAL ACIDITY: 4.8 G/L

GRAPE(S): a blend of Tinta Roriz, Tinta Amarela, Touriga Franca and Tinta Barroca

RESIDUAL SUGAR: <0.7 G/L

SKU: QVRR216

pH: 3.75