



Vallado Douro White 2024

Aroma: Flowery with mature fruit aromas and melon notes.

Taste: Very mineral and fresh, well balanced persistent flavour, with citric notes.

Vinification: The grapes were fermented through a process of “bica aberta” (without skin contact). This lasted for nearly one month at temperatures varying between 14º and 16ºC.

Varities: Rabigato, Códega, Viosinho, Gouveio (Verdelho) and Arinto.

Ageing: The wine aged for 3 months in stainless steel vats.

Bottling Date: December 2023

Number of Bottles: 330 000 75cl Bottles

50 000 37,5cl Bottles

1000 150cl Bottles

Alcohol: 12 %

Total Acidity: 5,6 g/dm³

Residual Sugar: <0,6 g/dm³

pH: 3,36

Winemakers: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

Quinta do Vallado | Vilarinho dos Freires | 5050-364 | Peso da Régua

Telephone: +351 254 323147 | Fax: +351 254 324326 | Mail: geral@quintadovallado.com | Site: www.quintadovallado.com