



Quinta do Vallado
White Port 10 Years Old (50cl)

Aroma: Very intense and complex, fresh notes of candied orange and subtle floral aromas.

Taste: This wine is round and soft, with complex taste with predominant citric notes. Long and fresh finish.

Grape Varieties: It is composed from grapes originated from a 25 year old vineyard at Quinta do Vallado, the main grape varieties are: Arinto, Gouveio, Moscatel e Rabigato

Ageing: On average, this wine was aged for 10 years on 600L oak casks and the remaining in stainless steel vats.

Consumption temperature: 12 a 14°C

Alcohol: 19,5°

Bé°: 3,0°

pH: 3,61

Total Acidity: 4,1 g/dm³

Residual Sugar: 97 g/dm³

Enologue: Francisco Ferreira & Francisco Olazabal



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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