



Vallado Baga Douro Red 2023

Aroma: Very complex, with a predominance of wild berries and woodland aromas with a touch of toast from the wood where it aged.

Taste: Very smooth and round, with a taste of wild berries. The finish is very fresh with a slight vegetal touch.

Vinification: The grapes are 100% from a north-facing vineyard at Quinta do Orgal in the Douro Superior, with certified organic winemaking. In order to achieve a smooth extraction, 20% of the grapes used were whole bunch (not destemmed) and the remaining 80% uncrushed (whole berry). After cold maceration for 24 hours, the grapes fermented for a week with very little extraction.

Varieties: 100% Baga

Ageing: After the alcoholic fermentation, the wine was transferred to used 225-liter French oak barrels where it underwent malolactic fermentation and remained for around 12 months.

Bottling date: October 2024

Number of bottles: 4,187 bottles 75cl

Alcohol: 12,0%

Total Acidity: 5,0 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,64

Winemaker: Francisco Olazabal & Francisco Ferreira



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