



## ***Vallado Tawny Port - Colheita 2003***

**Aroma:** Rich, combining fresh notes of candied orange peel and dried fruit.

**Flavour:** Very citric, complex and unctuous wine. Excellent volume and structure, combined with silky tannins. Ends with a fresh and very long finish.

**Grape varieties:** A blend of various grape varieties from old vineyards: Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Franca and Touriga Nacional, among others.

**Ageing:** Aged in 600-litre oak casks for approximately 21 years.

**Bottling:** november of 2024

**Production:** 946 garrafas of 50cl

**Alcohol:** 19,5º

**BÉ:** 4,0º

**pH:** 3,69

**Total Acidity:** 4,8 g/dm<sup>3</sup>

**Residual Sugar:** 110 g/dm<sup>3</sup>

**Serving temperature:** 10 to 12 °C

**Wine Makers:** Francisco Ferreira & Francisco Olazabal



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