



## *Vallado*

### *Douro White*

**Aroma:** Flower and mature fruit aromas, with melon notes on the nose.

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

**Vinification:** The grapes were fermented through the process called “bica aberta”. This process lasted for nearly one month at temperatures varying between 14° and 16°C.

**Variety:** Rabigato, Viosinho, Arinto and Verdelho

**Ageing:** The wine aged for 5 months in stainless steel vats.

**Winemaker:** Francisco Olazabal



#### **Awards / Ratings:**

- *“The Wine Advocate – Robert Parker”* – December 2009 – 90 pts.

QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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## *Quinta do Vallado*

### *Moscatel Galego Douro White*

“*Quinta do Vallado – Moscatel Galego*” differs from the typical Moscatel due to his dryness. This wine is made with 30 years old Moscatel vineyards. Before fermentation take place the moist was kept together with the liquid, a technique called Skin Contact.

**Aroma:** Very subtle with floral savour of roses and peppermint.  
This wine is recommended for the appetisers.

**Taste:** Delicate, with predominance of floral flavours, and with fresh ending.

**Vinification:** Fermentation, using the process called “bica aberta”, lasted for nearly one month with temperatures varying between 14° and 16°C.

**Grape Varieties:** 100% Moscatel Galego Branco

**Ageing:** The wine was kept for 5 months in stainless steel vats.

**Winemaker:** Francisco Olazabal





## *Quinta do Vallado*

### *Reserva Douro White*

**Aroma:** Mineral notes on the nose, well integrated with oak.

**Taste:** Full bodied, with excellent acidity, good complexity and with a persistent finish.

**Vinification:** Fermentated in 225 litres French Oak casks from different forests: Allier, Vosges and Nevers. 70% in new barriques, and the rest in one year old casks.

**Varieties:** Rabigato, Gouveio, Arinto and Viosinho.

**Ageing:** Aged for 10 months in French oak casks, with periodical *batonnage*.

**Winemaker:** Francisco Olazabal



#### **Awards / Ratings:**

- *“Wine Spectator”* – December 2009 – 90 pts
- *“The Wine Advocate – Robert Parker”* – December 2009 – 91 pts
- *“The Wine Advocate – Robert Parker”* – December 2007 – 90 pts
- *“Revista de Vinhos”* – October 2009 – 17 pts

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## *Vallado*

### *Douro Rose*

“**Quinta do Vallado Rosé 2008**” is made out of Touriga Nacional from the higher point of Quinta do Vallado, leading to a low percentage of alcohol and great acidity. It was made with the traditional method called “Bica Aberta”, and it has the typical aromas of roses and wild fruits, a characteristic of Touriga Nacional. This wine should be drunk with light dishes and salads.

**Aroma:** Floral and wild fruits, typical of the Touriga Nacional.

**Taste:** Red fruits, with very fresh ending.

**Vinification:** The grapes of Touriga Nacional fermented through the process “Bica Aberta”. The fermentation lasted for one month with temperatures varying between 14° and 16°.

**Varieties:** Touriga Nacional

**Ageing:** Aged for 5 months in Stainless Steel vats.

**Winemaker:** Francisco Olazabal





## *Vallado*

### *Douro Red*

**Aroma:** Very concentrated, with intense mature red fruit aromas, hints of violets and “esteva” (a local Portuguese resinous bush).

**Taste:** Great structure, full bodied, matured round tannins, with a long persistent finish.

**Vinification:** The grapes from the younger vineyards contributed with 80% of the final blend. The remaining 20% came from the very old parts of the vineyards (over 70 year old). The great majority of the wines, both from the old as from the newer vineyards, were fermented in 10.000 kgs stainless steel tanks for a week. A small part of the grapes from the old vineyards were foot trodden and fermented in ‘lagares’ for the same period. All wines were fermented under controlled temperature varying between 25° and 27°C. The finest of the press wine, from a traditional basket press, was also used for ageing for the final blend.

**Variety :** Touriga Franca (30%), Touriga Nacional (25%), Tinta Roriz (20%), Sousão (5%) e Vinhas Velhas (20%).

**Ageing:** 80% aged for 14 months in stainless steel tanks. The remaining 20% aged in 225 litres used French Oak barrique for 14 months until final blending.

**Winemaker:** Francisco Olazabal

#### **Awards / References:**

- *“Wine & Spirits”* – Abril 2010 – 92 pts
- *“Wine Spectator”* – Dezembro 2009 – 93 pts
- *“The Wine Advocate”* – Dezembro 2009 – 90 pts



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## *Quinta do Vallado*

### *Sousão Douro Red*

**Flavour:** Very concentrated, with balsamic oak notes, black fruits, tobacco; spices.

**Taste:** Full bodied, fleshy with an excellent acidity, long fresh finish with black fruits note.

**Vinification:** Foot trodden in the traditional *lagares* for 6 days.

**Varieties :** 100% Sousão

**Ageing:** Malolatic fermentation and ageing in new French oak for 20 months

**Winemaker:** Francisco Olazabal



#### **Awards / References:**

- *“Wine Spectator”* – December 2009 – 92 pts

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## *Quinta do Vallado*

### *Touriga Nacional Douro Red*

**Flavour:** Very concentrated, with balsamic oak notes, red fruit and violet aromas.

**Taste:** Sweet, round and matured and silky tannins, very balanced, with a long fresh finish.

**Vinification:** The grapes were vinified in the new winery in temperature controlled stainless steel vats, each holding a maximum of 4 tons of grapes, with manual *remontage*.

**Varieties:** 100 % Touriga Nacional.

**Ageing:** The wine underwent malolactic fermentation in their original storage stainless steel tanks and was then racked into 225 l French Oak barriques where it stayed for 16 months.

**Winemaker:** Francisco Olazabal

#### **Awards / References:**

- *“Wine Spectator”* – December 2009 – 94 pts
- *“International Wine Challenge”* – May 2007 – Douro Trophy / Gold Medal
- *“Revista de Vinhos”* – November 2009 – 1º Prize on Touriga Nacional Challenge



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## *Quinta do Vallado*

### *Reserva Field Blend Douro Red*

**Origin of the blend:** 70% old vineyards (more than 20 grape varieties all mixed) with Tinta Roriz, Tinta Amarela, Touriga Franca and others ; 27% from 15 years old vines of Touriga Nacional and 3% of Sousão.

**Flavour:** Very concentrated, with balsamic oak notes, fig and black plum aromas, tobacco.

**Taste:** Full bodied, firm, mature and silky tannins. Mineral notes and a very elegant, persistent and complex finish.

**Vinification:** The grapes from the old vineyards (over 80 years old) were vinified in stainless steel, temperature controlled, remontage vats, holding up to 5.000 kilos of grapes each. The chosen parcels of the 16 hectares of the old vineyards at Quinta do Vallado were vinified separately, the fermentation lasting an average of 8 to 20 days. The grapes from the younger vineyards of Sousão were foot trodden in lagares and fermented in the lagares for 6 days.

**Ageing:** The wines from the old vineyards were then stored in stainless steel tanks for the duration of the malolactic fermentation and were afterwards racked to 225 litres new French Allier Oak barriques. The wines from new vineyards after a first racking were immediately stored in similar 225 litres barriques of new French oak. The wine was kept for 17 months on the barriques.

**Winemaker:** Francisco Olazabal

- *“Wine Spectator”* – Dezembro 2009 – 96 pts
- *“Wine Spectator”* – Dezembro 2005 – 27th on the TOP 100 Wines of the World
- *“Wine & Spirits”* – Abril 2010 – 96 pts
- *“International Wine Challenge”* – Douro Trophy / Gold Medal on 2005 and 2006



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## *Quinta do Vallado*

### *Adelaide Douro Red*

**Origin of the blend:** 100% from very old vineyards with more than 80 years old, with an average production of 500gr per vine-plant.

**Flavour:** Very concentrated, with balsamic oak notes, fig and black plum aromas, tobacco.

**Taste:** Full bodied, firm, mature and silky tannins. Mineral notes and a very elegant, persistent and complex finish.

**Vinification:** The grapes from the old vineyards (over 80 years old) were vinified in stainless steel, temperature controlled, *remontage* vats, holding up to 3.000 kilos of grapes each. The chosen parcels of the 16 hectares of the old vineyards at Quinta do Vallado were vinified separately. The fermentation lasted between 8 to 20 days.

**Varieties:** Old vineyards: Tinta Roriz, Tinta Amarela, Touriga Franca and others (more than 20 grape varieties mixed).

**Ageing:** The wines from the old vineyards were then stored in stainless steel tanks for the duration of the malolactic fermentation and were afterwards racked to 225 litres new French Allier Oak barriques for 20 months.

**Winemaker:** Francisco Olazabal

#### **Awards / References:**

- “Revista Gula” – June 2008 – 95+ pts
- “The Wine Advocate – Robert Parker” – September 2008 – 93 pts
- “Wine Spectator” – October 2008 – 92 pts



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## *Quinta do Vallado*

### *10 Years Old Tawny Port*

**Aroma:** Rich, combining dry fruit notes, praliné, orange confit and finalizing with some tobacco notes.

**Taste:** A very fresh, rich and velvety attack. Very persistent and complex finish.

**Ageing:** Vallado old Ports were aged in very old 600 litre oak casks and other old oak vats.

**Grape Varieties:** Mixture of various varieties – Old Vines (T.Roriz, T.Amarela, T.Franca, outras)

**Alcohol:** 20,0°

**Winemaker:** Francisco Olazabal



#### **Awards / References :**

- **“Revista de Vinhos” Portugal – May 2004 – 18,0 Points )**
- **“International Wine Challenge 2004” - Gold Medal**

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## *Quinta do Vallado*

### *20 Years Old Tawny Port*

**Aroma:** Very rich, combining dry fruit and cigar notes.

**Taste:** Very fresh, round, liquorish and velvety on the mouth. Has a satin final.

**Ageing:** Vallado old Ports were aged in very old 600 litre oak casks and other old oak vats.

**Grape Varieties:** Mixture of various varieties – Old Vines (T.Roriz, T.Amarela, T.Franca, outras).

**Alcohol:** 20.0°

**Winemaker:** Francisco Olazabal



#### **Awards / References :**

- “Revista de Vinhos” Portugal – May 2004 – 18,0 Points )
- “International Wine Challenge 2004” – Silver Medal