



Vallado Prima Douro White 2021

“*Quinta do Vallado Prima*” differs from the typical Muscat due to its dryness. Its grapes originate from three different parcels: a parcel of old vines with more than 50 years, and the remaining two with about 15 years.

Aroma: Very subtle, with floral notes of roses and peppermint.

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

Vinification: Fermented using a process called “bica aberta” (without skin contact), lasted for nearly one month with temperatures varying between 14º and 16ºC.

Varieties: 100% Moscatel Galego White

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

Bottling Date: December 2020

Number of Bottles: 38.300 btls of 75cl
1.500 btls of 150cl

Alcohol: 12,5%

Total Acidity: 6,7 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,23

Winemakers: Francisco Ferreira & Francisco Olazabal



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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Niepoort Redoma Branco 2020

The grapes used for the Redoma Branco originate from old vines growing on the right bank of the Douro River, at an altitude of between 400 and 600 metres. Here, the predominant grape varieties are Rabigato, Códega do Larinho, Viosinho, Donzelinho and Gouveio. The mica schist soils in which these vines thrive lend the resulting wines plenty of minerality, elegance and vibrant freshness.

VINIFICATION

The 2020 growing year was very heterogeneous. A rainy winter was followed by a quite moderate spring, providing favourable conditions for the vines' growth. On the other hand, the month of June was relatively cool and slowed down the growth cycle. July brought very high temperatures (the hottest since 1931), with three heat waves which reduced the yields somewhat.

Harvesting began in the first weeks of August in the hottest areas and concluded in the higher-lying slopes at the end of September.

The grapes stem from old vines growing on the right bank of the Douro River, at an altitude of 400 to 600 metres above sea level. These vines predominantly grow in mica-schist soils, which, in combination with the complexity of the various grape varieties typical of the Douro region, create delicate wines full of freshness and minerality.

After being meticulously sorted on our sorting table, the fruit was gently pressed and left to settle for about 24 hours. Alcoholic fermentation took place spontaneously, in 228L and 500L French oak barrels, where the wine also aged for 8 months.

TASTING NOTES

The Redoma Branco 2020 embodies the elegance, structure and acidity which the mica-schist soils of the Douro are able to express. A delicate bouquet reveals floral and citrusy notes, orchard fruit, herbaceous aromas as well as hints of hazelnut which lend the wine further complexity and character.

The palate offers good acidity and a light structure, ending on a dry and spicy finish. This is a seamless white Douro wine with incredible balance and great ageing potential.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro WINE COLOR White SOIL TYPE Schist

VINEYARDS Old vines on the right bank of the Douro River AVERAGE VINE AGE 65-85 years

GRAPE VARIETIES Rabigato, Códega, Viosinho, Donzelinho, Dorinto and others VINES PER HA 5000

PRUNING METHOD Guyot and Royat ALTITUDE (M) 400-600 HARVEST PERIOD August and September HARVEST METHOD Hand picked

MALOLACTIC No FERMENTATION In French oak barrels BOTTLED May 2021 AGEING 8 months in French oak barrels

DRY EXTRACT (G/DM³) 15.9 RESIDUAL SUGAR (G/DM³) 0.8 ALCOHOL (%) 12.3 PH 3.15 TOTAL ACIDITY (G/DM³) 5

VOLATILE ACIDITY (G/DM³) 0.5 FREE SO₂ AT BOTTLING (MG/DM³) 19 TOTAL SO₂ (MG/DM³) 77 VOLUMIC MASS (G/CM³) 0.988

PRODUCTION 65000 Bottles ALLERGENS Sulfites

FOOD SUGGESTIONS Oysters, oven-baked fish, poultry and other white meats. Vegetarian options: dishes based on root vegetables (turnips, sweet potato, beetroot), Caesar salad, cheese.

SUITABLE FOR VEGANS & VEGETARIANS yes LAST UPDATED 2021-11-02

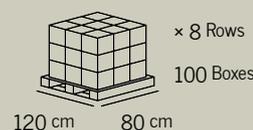
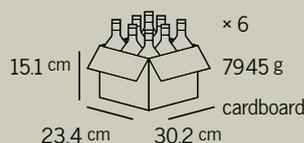
BOTTLE



BOX



PALLET



VAN ZELLERS & Co

SINCE 1620

THE OLDEST
PORT WINE FAMILY

CRAFTED BY HAND

Man has played an essential part in creating wines that have transported us to greater heights of pleasure and satisfaction. It is with our work, knowledge and dedication, that the greatest flavours and aromas have been created. Combined with our century old experience, our sensitivity and our capacity to hand make all the different blends that go into each one of these bottles of wine, we want to transform the experience of Port to a different level.



not
yet
rated

VZ DOURO WHITE 2019

CONDITIONS

The viticulture year of 2018/2019 was characterized by large oscillations in temperature and annual rainfall values, which were lower than normal, making 2019 a dry year. The climatic conditions led, at an early stage, to a slight advance in the vegetative cycle compared to the average of the last five years. This advance slowed down over the cycle. Despite the occurrence of high rainfall during the month of April, the climatic evolution subsequently recorded contributed to an excellent phytosanitary quality of the bunches at harvest.

Harvest started in general around the end of September and lasted slightly until later than in the previous year due to the good climate conditions of September and October.

The occurrence of occasional precipitation during the harvest had a positive impact on the evolution of the maturation because the good phytosanitary quality of the bunches made it possible to wait for the good maturation of the grape. The harvest provided high quality musts, generally with higher acidity, lower alcohol and a good level of phenolic compounds.

Picking for the white grapes happened from the 6th to the 16th of September and for the red grapes happened from the 16th of September to the 11th of October 2019.

GRAPE VARIETIES

A blend of Viosinho, Rabigato, Codega, Gouveio, and Arinto, with a note from a 70 year old field blend vineyard.

VINIFICATION

All grapes are de-storked before being slightly crushed by a pneumatic press and the resulting must is decanted for 24 hours at 10° Celsius in 2,500 litre stainless steel vats. The must is then racked into new 225 litres French oak barrels, where it will be ferment for 25+ days at controlled temperatures between 10° and 14° Celsius. The wine ages in the same barriques for another 9 months with battonage.

BOTTLING DATE

July 2020 (3.774 x 750ml + 30 x Magnums)

TASTING NOTES

Van Zellers & Co. 2019 VZ Douro White is issued from traditional and indigenous hand-picked white grapes grown in different sub-regions of the Douro. After slightly pressing the grapes, only the very first juice is fermented and aged in new and one year old French oak 225 and 500 litres barriques for a minimum of 9 months. All barriques are then individually tasted and finally blended and bottled on the date shown on the label.

Fresh, vibrant, floral, mineral, intense, fruity.

WINEMAKER

Cristiano van Zeller

TECHNICAL INFORMATION

Region: Douro

Total Acidity: 6,4 grs/dm³

Soil: Schist

Total SO2: 113 mgrs/dm³

Alcohol: 13%

Total Sugars: 0,6 grs/dm³

pH: 3,23

Volatile Acidity: 0,4 grs/dm³



MEANDRO DO VALE MEÃO

RED 2019

HARVEST REPORT

The 2019 winegrowing year was characterized by a very dry and cold climate. The beginning of November 2018 brought above average rainfall, but over the following months these values decreased, resulting in a dry but also colder than average winter.

Spring started with high temperatures but in its late stages, it declined considerably, remaining low throughout the summer. This allowed good flowering conditions, thus bringing a very interesting yield potential. Due to the low temperatures during summer, the occurrence of cluster scald was practically non-existent.

From the physiological point of view, the mild days and cool nights of August led to slow and balanced maturation, which minimized the usual water stress of the plants.

A slower maturation led to a long harvest, with very selective picking of the different plots and grape varieties. The red grapes picking started on August 27 with the always precocious Tinta Barroca. The last grapes of the Quinta were harvested on October 10.

Due to a much fresher year than usual, the 2019 wines will turn out to be fresh, elegant and with very balanced acidity.

GRAPE VARIETIES

44% Touriga Nacional, 35 % Touriga Franca, 15% Tinta Roriz, 4% Tinta Barroca and 2% Alicante Bouschet

VINIFICATION

After being crushed, the grapes were cooled down and trodden by foot during four hours in granite lagares and then transferred to small refrigerated stainless steel vinifying vats. Each grape variety is vinified separately. This wine was matured in second and third year French Allier oak barriques for 14 months.

TASTING NOTES

Deep concentrated red color. Floral scents combined with red fruit aromas. Very expressive on the palate with intense fruit notes, showing a long, very fresh and complex after taste.





QUINTA DO VALE MEÃO

MONTE MEÃO

VINHA DOS NOVOS 2018

HARVEST REPORT 2018

It was an incredibly atypical year from the Agricultural point of view. During the winter the precipitations registered were extremely low resulting in reduced water reserves in the soils. This lack of water and a very cold winter delayed the budbreak. When spring began, very high precipitation values were recorded. During the months of April and May the rains continued, bringing the need for increased attention to control phytosanitary problems, namely mildew. The month of June brought the beginning of summer, however, the temperatures remained springy, registering fresh and rainy days. Outbreaks of diseases that had not previously been eliminated became extremely difficult to control, with the region experiencing massive downpours. In addition, occurrences of hail further aggravated the damages registered so far. In spite of the difficulty found not only in the Upper Douro but also in the rest of the region, there were no significant problems in Quinta do Vale Meão. With the arrival of August, the temperatures reached very high values, giving way to scalding in some of the parcels. The harvest was delayed compared to normal, and the picking began on 4 September with the white Rabigato variety. The first red grapes were harvested on September 6 starting with the Tinta Barroca variety. The last grapes of Touriga Nacional were harvested on October 4. Despite the difficulties encountered at the agronomic level, the qualitative potential of the wines from the 2018 harvest is very high. This is due to even maturation and low water stress resulting from the high levels of precipitation. The musts were fresh, with good acidity, showing a perfect balance with a good structure.

GRAPE VARIETIES

100% Touriga Nacional

VINIFICATION

In 2018, the grapes were trodden by foot for four hours in granite "lagares". After this process, they were transferred to wooden vats, where they fermented for about 10 days. The aging took place for 15 months in used 225 liter French oak barrels.

TASTING NOTES

Great lively colour. A very unique nose showing floral and citrus notes. In the mouth it keeps the floral profile and shows surprising softness. It has an extraordinary elegance, excellent acidity, with firm but elegant tannins.





QUINTA DO CRASTO

SINCE 1615

CRASTO SUPERIOR RED 2018

Appellation

Douro

Viticultural Year

After the hot and dry year of 2017, the winter of 2018 brought little relief in terms of precipitation. In fact, there was hardly any rain at all from October 2017 until February 2018. Then, the first rains began late in the month and continued in abundance until mid-June.

The spring was wet and mild in temperature, which led to considerable problems with mildew between flowering and fruit set. This was an unusual problem for most Douro Valley grape growers. We had to be ready to act at precisely the right moment, as there was no margin of error in controlling for vineyard health.

At the end of July came the veraison, and the grapes began to ripen. August was hot and dry. Thankfully, the spring rains had left soil water reserves that allowed the vines to do their job and produce an excellent canopy. Outstanding grape ripeness was the result. Cold nights and hot, dry September days allowed late-ripening grape varieties such as Touriga Franca to reach excellent levels of ripeness.

The 2018 harvest began with the arrival of the first white grapes from Quinta do Crasto on August 29, and we wrapped up on October 14 with the last grapes from the highest altitude vineyards.

On balance, 2018 brought exceptional balance and freshness to our white wines; our reds turned out concentrated, with outstanding structure and freshness, and clearly defined aromas. The Port wines show excellent ageing potential.

Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz and Souzão

Winemaking

The grapes, coming from our property Quinta da Cabreira in the Douro Superior sub-region, are taken to the winery in plastic boxes and rigorously inspected on a sorting table on arrival. The grapes are then completely destemmed and slightly crushed. After this, the must is transferred to temperature-controlled stainless steel tanks.

Ageing

In French oak barrels for about 12 months.

Tasting Note

Deep violet colour. Captivating on the nose, showing fresh, forest aromas and spice hints in harmony with wild fruits. The palate evolves into a wine of excellent volume and structure, with silky tannins wrapped up by notes of wild berry fruits. The finish is balanced and long lingering. This is an engaging wine that reflects the unique identity of the Douro Superior.



Technical information

Age of Vines	Aspect, Soil and Altitude	Alcohol, ABV	Analytical Data	Winemaker
17 years old	East - North 130 - 450 metres	14%	Total Acidity: 5,1 gr/L pH: 3,6 Residual Sugar: 1,7 gr/L	Manuel Lobo
Serving temperature	Landscaping	Bottling		
16-18°	Vinha ao alto (rows of vines planted up and down the slope) and patamares (terraces) with one and two rows of vines	July 2021		



Single Quinta Port and Douro Wines

QUINTA DO CRASTO RESERVA OLD VINES 2015

Appellation

Douro

Viticultural Year

2015 was a dry but well-balanced year that was saved by the right amount of rainfall at exactly the right moment. July and August were mild, with hot days and cold nights, which had a positive influence on the ripening of the grapes. The white grape harvest began on 21 August and the first red wine grapes arrived in the winery from the Quinta da Cabreira in the Douro Superior on 29 August. Weather conditions throughout the harvest were favourable. Rain on 15 and 16 September favoured the final ripening of some of the grapes, namely that of the Touriga Nacional. The white and red wines from this year show excellent aromatic distinctiveness and compact structures made up of high quality, rounded tannins. This is a year whose wines stand out for their generous fruit, natural freshness and extraordinary elegance.

Grape Varieties

Old Vines (25 to 30 different grapes varieties)

Winemaking

The grapes, coming from old vines, are taken to the winery in 25 kg plastic boxes and inspected on a sorting table on arrival. The grapes are then completely destemmed and slightly crushed. After this, the must is transferred to temperature-controlled stainless steel tanks. Once the alcoholic fermentation is completed, the grape are gently pressed using hydraulic presses.

Ageing

85% in French oak barrels and 15% in American oak barrels for about 18 months.

Tasting Note

Deep ruby in colour. The nose shows a particular complexity, with notes of gum cistus and fresh spice, very well integrated with exuberant aromas of wild fruits. Elegant on the palate, rapidly evolving into a wine of excellent volume and a compact structure made of fresh, velvety-textured tannins. The finish is lingering and balanced. A wine that mirrors the unique identity of the old vines of Quinta do Crasto.



Technical information

Age of Vines

70 years on average

Aspect, Soil and Altitude

East - South - West - North
120 - 450m

Alcohol, ABV

14,5%

Analysis

Total Acidity: 5,2 gr/L
pH: 3,63
Residual Sugar gr/L: 2.2 gr/L

Winemaking

Manuel Lobo

Serving temperature

16-18°

Landscaping

Socalcos (terraces supported
by stone walls)

Bottling

August 2017





Vallado Reserva Field Blend Douro Red 2019

Aroma: 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: Part of the grapes underwent the traditional process of foot treading in granite "lagares". The remaining grapes were vinified in 5-ton stainless steel vats, with controlled temperature and mechanical remontage for 9 days.

Varieties: Old Vines aged between 60 and 100 years: more than 35 varieties with predominance of Tinta Roriz, Tinta Amarela, Touriga Franca and Tinta Barroca.

Ageing: After the malolactic fermentation all the wines were racked into French oak barriques where they stayed for 18 months.

Bottling date: July 2021

Number of bottles: 43 000 bottles 75cl
800 bottles 150cl

Alcohol: 14,5°

Total Acidity: 5,1 g/dm³

Residual Sugar: < 0,6 g/dm³

pH: 3,68

Winemaker: Francisco Olazabal & Francisco Ferreira



QUINTA DO VALLADO SOCIEDADE AGRÍCOLA, Lda.

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CV – CURRICULUM VITAE

DOURO DOC RED 2016

TECHNICAL SHEET
FICHA TÉCNICA

Conditions

The viticulture year of 2015/2016 was the year of the conductor and the strike of his baton. The timing to pick had to be just right, to get the perfect balance in our White, Red and Port Wines. A deep knowledge of the vineyard, a careful study of the weather predictions and patience were the key factors to decide when to treat and harvest this year. The winter started off warm, but with a lot of precipitation. This was a great start, as we needed to replenish the soil with water, following the very dry 2015 viticultural year. There was around 80mm more rainfall than the average of the previous 30 years. The unexpected twist to this very welcome rain, was that it continued throughout April and May. This constant rainfall and cool temperatures demanded extra care and attention to all our vines. In the middle of the old plantings, each vine is very close together and with such rain, herbs grew more wildly than we had ever seen. The herb growth, much to our surprise, acted to prevent the spread of mildium, which meant most of our fruit was healthy. We did have a decrease in production, as each vine produced less bunches than average, however this increased the concentration of flavor and aroma in each grape. June and July were quite moderate. August saw unusually hot temperatures, which further slowed maturation. Thankfully, some much desired rain fell on the 24th and 26th of August. We started picking on the 5th of September. Each picking day was carefully selected, observing the development of the sugar levels and, particularly, taking into account acidity levels to maintain the balance in such an atypical year. For the patient harvester, the rainfall on the 12th and 13th brought the water needed to keep maturation of the berries going and we saw beautiful grapes coming in. The picking of the Douro DOC parcels started on the 12th September.

Grape Origins

The grapes used for CV-Curriculum Vitae, a blend of more than 25 different varieties – including Rufete, Tinta Amarela, Donzelinho Tinto, Tinta Francisca, Sousão, Touriga Franca, Tinta Roriz, and Touriga Nacional – come from plots in our vineyards in the river Torto, chosen after many years of experiencing their incredible high quality results. Predominantly north facing, these very old vineyards, with more than 80 years, produce grapes with great freshness and concentration, normally averaging 14.5° Baumé.

Vinification and ageing

At Quinta Vale D. Maria's vinification center. Grapes are destalked, and foot trodden in *lagares* for 2 days, at a temperature between 16° and 18° Celsius before fermentation starts, and then fermented in the same *lagares* (100% of total with a capacity of 5.000 kgs, for about 8 days, at temperatures kept between 20° and 26° Celsius. Ageing in new (75%) and one-year-old (25%) French oak casks, for about 22 months. The final choice of casks and the blending happened in the last week of July 2018.

Bottling: September 2018, xxx bottles 75 cl, xxx Magnums, xxx Double-Magnums.

Notes

In our lives there are moments that mark our journey, our very own CV's notes. I felt that this wine was one that marked my winemaking life, worth going into my oenological CV. I called it CV-Curriculum Vitae, and since its first vintage in 2003, CV – Curriculum Vitae Douro Red has established itself as one of the finest and most coveted wines from Portugal.

CV-Curriculum Vitae Douro Red presents balsamic notes with dark chocolate. Its ageing in oak barrels has made the wine more round as well as adding to it a slight toasted touch. The tannins are round and a great acidity makes it a wine with a long finish.

Condições

Este foi o ano do regente e do seu bastão. O momento escolhido para os tratamentos da vinha e para a vindima tinham que ser muito certos para atingirmos o equilíbrio dos nossos vinhos Brancos, Tintos e Portos. Um conhecimento profundo da vinha, um estudo cuidadoso das previsões climáticas e paciência foram os principais fatores para decidir quando tratar e vindimar este ano. O inverno começou quente e com muita chuva, o que foi um excelente começo para repor água no solo depois de um ano de seca em 2015. Registámos cerca de 80mm de precipitação acima da média dos últimos 30 anos. Esta chuva continuou em abril e maio o que exigiu cuidados dobrados em todas as nossas vinhas. Nas vinhas velhas, as videiras estão plantadas em alta densidade. A precipitação constante fez com que muitas ervas crescessem de forma quase selvagem. Embora dificultasse o tratamento de míldio e oídio, estas ervas também actuaram como prevenção. Houve uma queda de produção, no entanto um aumento de concentração em cada bago. Junho e Julho foram meses mais medianos. agosto registou temperaturas inusitadamente altas, o que atrasou a maturação. Felizmente, chegou a muito desejada chuva nos dias 24 e 26 de agosto. A vindima arrancou a dia 5 de setembro. Cada dia escolhido para a vindima foi cuidadosamente selecionado, com particular atenção aos níveis de acidez para manter o equilíbrio num ano tão atípico. Para o produtor paciente, as chuvas nos dias 12 e 13 trouxeram a água necessária para manter a maturação dos bagos a evoluir lentamente e na generalidade, na Quinta Vale D. Maria recebemos cachos muito saudáveis e concentrados. A vindima das parcelas para os vinhos Douro DOC começou no dia 12 de Setembro.

Origem das uvas

Um *blend* de mais de 25 castas diferentes, todas típicas do Douro, onde se encontram, entre outras, o Rufete, a Tinta Amarela, o Donzelinho Tinto, a Tinta Francisca, o Sousão, a Touriga Franca, a Tinta Roriz, a Touriga Nacional, procedentes de vinhas velhas, situadas todas no vale do rio Torto, com idades superiores a 80 anos e exposição Sul, Nascente e Norte.

Estas vinhas produzem uvas de grande frescura e concentração, em média com 14,5° Baumé.

Vinificação e envelhecimento

Adega da Quinta Vale D. Maria. Uvas desengaçadas, esmagadas e pisadas em *lagares* durante 2 dias, a temperaturas entre os 16°C e os 18°C antes de iniciada a fermentação, sendo depois fermentadas nos mesmos *lagares* (100% do total) com capacidade de 5.000 kgs, durante cerca de 8 dias a temperaturas controladas entre os 20°C e 26°C. Estágio em barricas novas (75%) e usadas de um ano (25%) de carvalho Francês durante cerca de 22 meses.

Engarrafamento: Setembro de 2018, xxx garrafas 75cl, xxx Magnums, xxx Double-Magnums.

Notas

Nas nossas vidas há momentos que marcam o nosso caminhar: são estes que fazem cada nota dos nossos CV's. Eu senti que este é um vinho especial, uma marca importante no meu CV enológico. Chamei-lhe CV-Curriculum Vitae, e desde a sua primeira colheita, em 2003 que é considerado um dos mais apreciados e cobiçados vinhos portugueses.

O CV-Curriculum Vitae Douro Tinto apresenta notas balsâmicas e de chocolate negro. O envelhecimento em barrica conferiu mais redondeza ao vinho e também uma tosta delicada. Os taninos são redondos e uma boa acidez que confere um final longo.

Análise / Analysis

Álcool / Alcohol: xx,x% vol

Acidez total / Total acidity: x,xx g/l

Acidez volátil / Volatile acidity: x,xx g/l

pH: x,xx

SO₂ total / Total SO₂: xx mg/l

Açúcares residuais / Residual sugar: < 0,6 g/l

Embalagem / Packaging

Caixas de madeira / Wooden boxes: 6 x 75cl

Euro-paletes / Euro-pallets (1,20 x 0,80 m²): 4 cs x 15 = 60 cs

Paletes normais / Normal pallets (1,20 x 1,00 m²): 7 cs x 12 = 84 cs

Dimensões caixa (A/L/C) / Case dimensions (H/W/L): 11 x 33,5 x 51,5 cm

Peso bruto / Gross weight: 12 kgs/cs

Peso líquido / Net weight: 4,59 kgs/cs



Niepoort Charme 2019

Charme is all about elegance and balance, achieved by taking special attention to the smallest details during the entire wine-making process. Made in traditional stone lagares with 100% grape stems, Charme's elegance is achieved using grapes from very old vineyards in Vale de Mendiz, on the banks of the Pinhão river.

VINIFICATION

In 2019, rainfall levels were not only low during the winter months but remained so throughout the whole year. However, in the Douro, and for Niepoort, in the sub-region of Cima Corgo, two factors compensated for this lack of rain. Firstly, the summer months were unusually cool and, secondly, the 26th and 27th of August and, to a lesser extent, the third week of September brought some much-needed rain at just the right time. These conditions resulted in beautifully balanced musts with high acidity levels which will lend the wine freshness and fantastic elegance.

At Vale de Mendiz, harvesting began on 2 September, under favourable conditions. The last bunches were brought in during the first week of October. Our musts required almost no adjustments, and we were able to vinify some incredibly fresh, elegant, high-acidity batches for the Charme.

The 100% whole bunches were gently foot-trodden in granite lagares. The most important element of this winemaking process is the length of the maceration period before fermentation begins and at the beginning of alcoholic fermentation, where extraction is very short but intense. The Charme begins fermenting in lagares and then ends the process in wooden barrels. The wine matures in these French oak barriques for 15 months.

TASTING NOTES

A bright garnet appearance brimming with liveliness renders this wine similar to Burgundian Pinot Noir.

On the nose, the complexity of the grape varieties and old vines from which this wine was made become evident. First, delicate floral aromas emerge, then give way to notes on the red fruit spectrum (redcurrant and cherries). The wood is utterly discreet and complemented by balsamic hints and a minty character which greatly add to the wine's sophistication.

The palate is an expression of utmost elegance and precision, supported by a delicate structure and excellent acidity. A long finish lingers on piquant and crisp aromas.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro WINE COLOR Red SOIL TYPE Schist VINEYARDS Vale de Mendiz
 AVERAGE VINE AGE 70 and more than 100 years GRAPE VARIETIES Tinta Roriz, Touriga Franca and others VINES PER HA 6000-6500
 PRUNING METHOD Double Guyot and Royat ALTITUDE (M) 300-350 HARVEST PERIOD September HARVEST METHOD Hand picked
 MALOLACTIC In barriques FERMENTATION In granite lagares and barriques BOTTLED January 2021 AGEING 15 months in barriques
 DRY EXTRACT (G/DM³) 21.9 RESIDUAL SUGAR (G/DM³) 0.6 ALCOHOL (%) 13 PH 3.49 TOTAL ACIDITY (G/DM³) 5.4
 VOLATILE ACIDITY (G/DM³) 0.6 FREE SO₂ AT BOTTLING (MG/DM³) 23 TOTAL SO₂ (MG/DM³) 100 VOLUMIC MASS (G/CM³) 0.989
 PRODUCTION 8500 Bottles ALLERGENS Sulfito FOOD SUGGESTIONS Mushrooms and game dishes, such as partridge or pheasant.
 SUITABLE FOR VEGANS & VEGETARIANS yes LAST UPDATED 2021-11-02

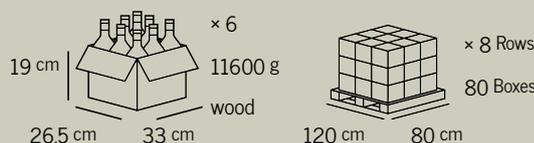
BOTTLE



BOX



PALLET



Meandro Finest Reserve Port

Quinta do Vale Meão, contoured by a vast meander in the Douro River, is a historic estate founded in 1877 by the legendary Dona Antónia Adelaide Ferreira and owned today by her great-great-grandson Francisco Javier de Olazabal. The impressive structure and rich fruit found in the Olazabal Finest Reserve Port is the unique result of a century and a half of experience combined with Quinta do Vale Meão's coveted old-vine estate vineyards.

Vinification and Ageing

The grapes for this wine are sourced from various parcels of Quinta do Vale Meão, at the heart of the Douro Superior Region. All vineyard are class A. The must is cooled down and transferred to the lagares, where the old technic of foot treading- fundamental to make great Ports- is used. The purpose is to gently macerate the must in order to extract the best components. The ageing takes place in large wooden vats and the final blend – rich and complex – is the result of the expertise of the winemaker.

Tasting Notes

Deep youthfull ruby colour. Dark chocolate and blackberry nose, controlled sweetness and notes of walnut enveloped in deep smoke

How and when to serve

We recommend serving at room temperature or slightly cool in warmer weather. Serve it with fruit deserts or soft cheeses or even by itself at the end of a meal.





Niepoort Late Bottled Vintage 2017

Our LBV is aged for 4 to 6 years in large wooden vats. The winemaking and ageing methods were chosen to match the selection of wines which make up the LBV: full-bodied red Ports stemming from a single vintage. LBV or Late Bottled Vintage is a category of Port wines which became popular in the 60s, filling the gap between Ruby and Vintage Ports. The extended ageing period of the LBV allows it to show a rounder and mature character –this wine can therefore be enjoyed young, soon after bottling.

VINIFICATION

2017 will be remembered for its intense heat and record low levels of rainfall. In spite of the dry weather, flowering and bud burst developed under good conditions, and in August and September the high day temperatures and cool nights allowed for even and gradual ripening. The decision to start harvesting early, at optimum ripeness, allowed us to harvest grapes in ideal condition, with fantastic natural acidity. At the Vale de Mendiz winery, harvest began on 24 August under perfect weather conditions, with musts displaying intense colour and a powerful character. The last grapes were harvested on 26 September.

TASTING NOTES

Dark ruby in colour with a red rim, this LBV brings dark chocolate aromas to the foreground, along with fruits of the forest and a spicy character. It offers medium weight on the palate with firm structure and acidity providing superb freshness and ending in a spicy, warming finish. The wine is drinking beautifully now, with great freshness and primary fruit in evidence, but it will also benefit from further cellaring for a couple of decades.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro WINE COLOR Red SOIL TYPE Schist

VINEYARDS Vinhas da Pisca, Vale do Pinhão and Ferrão AVERAGE VINE AGE More than 70 years

GRAPE VARIETIES Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others

VINES PER HA 4000-6000 PRUNING METHOD Guyot and Royat HARVEST PERIOD September HARVEST METHOD Hand picked

FERMENTATION In lagares, with foot-treading BOTTLED July 2021 AGEING In large wooden barrels DRY EXTRACT (G/DM³) 117.6

RESIDUAL SUGAR (G/DM³) 87 ALCOHOL (%) 19.3 PH 3.63 TOTAL ACIDITY (G/DM³) 4.8 VOLATILE ACIDITY (G/DM³) 0.3

TOTAL SO₂ (MG/DM³) 47 VOLUMIC MASS (G/CM³) 1.019 PRODUCTION 80000 Bottles ALLERGENS Sulfito

FOOD SUGGESTIONS The perfect partner for chocolate desserts, especially if dark chocolate is used. It will also pair beautifully with Cheddar, Gouda and Brie cheese as well as aromatic red meat dishes, venison, lamb, veal or pepper steak.

SUITABLE FOR VEGANS & VEGETARIANS no LAST UPDATED 2021-11-02

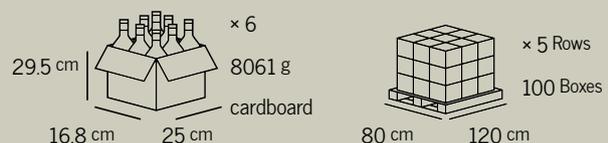
BOTTLE



BOX



PALLET



COMPETE
2020

PORTUGAL
2020

UNÃO EUROPEIA
Fundo Europeu de
Desenvolvimento Regional



2011

LBV PORT



APPELLATION

Porto

VINEYARDS

"Socalcos" (terraces supported by stone walls)

SOIL

Schist

ASPECT

East / South

AGE OF VINES

>60 years old

ALCOHOL, ABV

20,0%

BOTTLING

August 2015

ANALYSIS

Total Acidity: 3.83 gr/L

pH: 3.8

Bé: 3.8 gr/L

GRAPE VARIETIES

Old Vines (several grape varieties)

WINEMAKING

The grapes from old vines were taken to the winery in plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes with their stems were then slightly crushed and transferred to a traditional stone tank ("lagar") where they were foot trodden. After this, the grape spirit was added to stop the fermentation and fortify the wine.

AGEING

In large oak vats (9,000 litres) for about 4 years.

Bottled without fining or filtration; a light sediment may form in the bottle over time.

TASTING

Colour: Deep purple.

Nose: Excellent aroma intensity and concentration, with fresh wild berry fruit notes and delicate hints of chocolate and gum cistus.

Palate: Engaging beginning that leads to a wine of great volume, with a tight-knit structure of firm, finely-textured tannins nicely wrapped in fresh wild berry fruit notes. The finish is balanced, fresh and lingering.

WINEMAKERS

Manuel Lobo.





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: Blend of several wines, with an average stage of 20 years. Aged in very old 600 litre oak casks.

Grape Varieties: Blend of several grape varieties from Old Vines: Tinta Roriz, Tinta Amarela, Touriga Franca, Touriga Nacional, among others.

Alcohol: 19.5%

BÉ: 5,3º

Total Acidity: 4,2 g/dm³

Residual Sugar: 137 g/dm³

pH: 3,41

Winemaker: Francisco Olazabal & Francisco Ferreira



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