

Quinta do Vallado

A profound meditation on time, Quinta do Vallado 40 Year Old Tawny Port reveals layer upon layer of complexity, marrying maturity with freshness in a wine of remarkable finesse.







40 Year Old Tawny o

Douro, Portugal

Region and Vineyards

Quinta do Vallado, founded in 1716, is one of the oldest and most iconic estates of the Douro Valley. Located near Peso da Régua in the Cima Corgo sub-region, its vineyards stretch along steep, schistous slopes that rise dramatically above the Douro River. This terroir, marked by low fertility soils and intense sunlight, yields grapes of remarkable concentration and structure.

The estate cultivates a mosaic of old, mixed-planted vineyards, some with vines over a century old. These parcels include a staggering diversity of varieties, predominantly **Tinta Roriz, Tinta Amarela, and Touriga Franca**, among many others. The Douro's climate, with hot, dry summers and cold winters, coupled with the traditional field-blend approach, contributes to the profound depth and complexity found in Quinta do Vallado's Ports.

Winemaking

The Quinta do Vallado 40 Year Old Tawny Port is a carefully blended wine, the fruit of numerous vintages matured in seasoned oak casks of 600 litres. The prolonged aging process, stretching across decades, allows gradual oxidation and concentration, creating the hallmark amber-brown colour and extraordinary aromatic depth of a fine aged tawny.

Crafted from old vine parcels comprising more than 35 native grape varieties, this tawny embodies the Douro's viticultural heritage. **Winemakers Francisco Ferreira and Francisco Olazabal** oversee the blending of cask-aged lots to achieve balance, complexity, and consistency. The final blend boasts **142 g/L residual sugar**, lifted by a vibrant acidity (5.42 g/L), and finished at **19.5% alcohol**, resulting in a wine of great intensity and poise.

Alcohol:19,50 %

Composition: 100% Porto divers







40 Year Old Tawny o

Tasting Notes

- **Color:** Deep amber with golden-green glints at the rim, reflecting long oxidative aging.
- **Aroma:** Very intense and complex, with layers of dried fruits, figs, dates, tobacco leaf, toasted nuts, and subtle hints of exotic spice.
- **Palate:** Concentrated and richly textured, unveiling flavours of English fruitcake, figs, and roasted nuts. The sweetness is seamlessly balanced by freshness, leading to an endlessly persistent finish.

Did you know?

Quinta do Vallado is not only one of the **oldest estates in the Douro Valley**, but it also belonged to the legendary Dona Antónia Adelaide Ferreira, affectionately known as "Ferreirinha," a woman who revolutionised Douro viticulture in the 19th century. The estate today remains a symbol of her pioneering spirit.

Wine Pairing Ideas

- **Roquefort cheese:** The intense saltiness and pungency find harmony with the tawny's sweetness and nutty depth.
- **Foie gras terrine:** The richness of foie gras is beautifully lifted by the wine's freshness and candied fruit complexity.
- **Caramelised pecan tart:** Echoes the nutty, toffee notes of the tawny while enhancing its luscious sweetness.
- **Dark chocolate with sea salt:** The bitterness of cacao and touch of salinity contrast the wine's opulence, accentuating its elegance.



Wine Spectator (WS): 95 Points (0)

A flash of cherry gives way quickly to date, green tea, ginger and sandalwood notes, with an echo of persimmon through the finish. This has a rounded, viscous feel but manages to stay lithe and alluring as the flavors play out.



Robert Parker (RP): 95 Points (0)

The 40 Year Old Tawny was aged in very old oak 600-liter casks and old oak vats. It is an old-vines field blend with residual sugar of 196 grams per liter. Even more so than its 20-year sibling reviewed this issue, its sugary with an endless finish. It adds a layer or two of depth to the 20, but it is so sexy and so rich that it seems a bit less complex, which is not always the way this works in comparing 20s and 40s. As it airs out and that first rush blows off, though, you do begin to get the complexity this has in spades. It is more piercing and gripping. You eventually taste the treacle and concentrated molasses underneath. You realize how fine it is when you notice that the powerful and sugary finish never seems to end. It is a rather decadent 40, taking no prisoners and going for the sex appeal, but it doesn't ignore other aspects. This will make you swoon, if you haven't already, from looking at the price point.







40 Year Old Tawny o

James Suckling (JS): 95 Points (0)



Loads of toffee with some caramel and walnut undertones on the nose. Full-bodied with so much toffee and hints of peanuts and chocolate too. So flavorful and long. A beautiful 40-year-old tawny.



