



Quinta do Vallado

Quinta do Vallado 20 Year Old Tawny Port is a captivating expression of Douro heritage, delivering richness, balance, and complexity with silky refinement and a satin-like finish.



20 Year Old Tawny o

Douro, Portugal

Region and Vineyards

Nestled in the Cima Corgo sub-region of the Douro Valley, Quinta do Vallado is one of the region's most historic estates, founded in 1716. The vineyards extend over steep, terraced schist slopes that line the Douro River, a landscape that defines the character of Port wines. These soils, low in fertility but rich in minerality, concentrate the flavours of the grapes and impart a distinct structural backbone to the wines.

The estate's old vineyards are planted in traditional field blends, featuring a mix of more than **35 grape varieties**, including Tinta Roriz, Tinta Amarela, and Touriga Franca. This biodiversity ensures layers of complexity, while the hot, dry summers and cool winters of the Douro lend intensity and aromatic expression to the fruit, making these vineyards particularly well suited for long-aged tawny Ports.

Winemaking

The 20 Year Old Tawny is the result of meticulous blending of wines aged for decades in **600-litre seasoned oak casks**, allowing for slow oxidative maturation. This extended aging process transforms the wine, developing its amber hue, nutty complexity, and silky palate.

The winemaking is overseen by **Francisco Ferreira and Francisco Olazabal**, who ensure the balance between sweetness and freshness that characterises Vallado's style. With **145 g/L residual sugar**, balanced by an acidity of **4.32 g/L** and a final alcohol of **19.5%**, the wine achieves both richness and elegance, offering a classic yet vibrant expression of aged tawny.

Tasting Notes

- **Color:** Amber with golden highlights, reflecting its two decades of aging.
- **Aroma:** Very rich, with dried fruit, caramelised nuts, and subtle cigar box notes.
- **Palate:** Fresh, round, and velvety, showing liquorice, nutty sweetness, and a satin-like finish of remarkable length.

Alcohol :19,50 %

Composition: 100% Porto divers



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Did you know?

Quinta do Vallado was once owned by **Dona Antónia Adelaide Ferreira**, the celebrated 19th-century figure who transformed viticulture in the Douro Valley and ensured the survival of the region during the phylloxera crisis. Her legacy of innovation and resilience still guides Vallado's philosophy today.

Wine Pairing Ideas

- **Aged Manchego:** The savoury nuttiness complements the tawny's dried fruit and caramel notes.
- **Crème brûlée:** The caramelised top and creamy texture mirror the wine's silky mouthfeel and sweet complexity.
- **Duck pâté:** Its richness finds balance in the freshness and subtle spice of the tawny.
- **Walnut tart:** Enhances the nutty and toffee elements while echoing the wine's long, velvety finish.



James Suckling (JS) : 96 Points (0)

Beautiful aromas of caramel and orange peel with some toffee and pomegranate follow through to a medium body with bright fruit, tangy acidity and a caramel finish. Fantastic!



Robert Parker (RP) : 93 Points (0)

Opening with a big, big rush of sugar, this shows more focus and far more complexity than I sensed on the first whiff. The finish is crisp and laced with a bit of brandy. This isn't big and thick, but it seems far richer than it is given the finish and the aromatics. The aromatics are very powerful for a 20. The remarkably concentrated flavors on the finish also seem often to exceed what many 20s deliver. This is quite an exceptional 20 Year from many perspectives, but that finish is particularly exceptional.



Decanter (DCT) : 92 Points (0)

Creamy, plum-cake nose welcomes a fresh quince marmalade character on the palate, tapering to a beautifully fresh, lingering finish. Markedly sweet but harmonious and delicious.



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