Quevedo

Quinta Vale d'Agodinho Vintage Port 2008

The first Single Quinta Vintage Port to be released by Quevedo, from the main property of the family, Quinta Vale d'Agodinho. Quinta Vale d'Agodinho is located in the Douro Superior, almost in the limit to Cima Corgo. It is a 25 hectares vineyard in a steep location, where almost all the vines are plantes in terraces.

Tasting Notes

Color: bright purple

Flavor: blueberries, raspberries and a touch of violets

On the palate: beautiful texture, with good body and weight and dominated by pure primary flavors. The tannins are mostly hidden by primary fruit

Elaboration

Totally destemmed grapes followed by a slow fermentation with temperature control up to 28 ºC degrees. Not filtered. Bottled in October 2010.

Varietals

Touriga Nacional (25%), Touriga Franca (25%), Tinta Roriz (18%) Tinto Cão (8%), Tinta Barroca (8%), Others (16%).

Pairing Suggestions

Red fruit tart

Strawberries with chocolate

Steamed pears with chocolate

Summer fruits with dark chocolate sauce

Beefsteak with green pepper sauce

Other Information

Alcohol 19,5%

Total acidity 4,20(g/l. tartaric acid)

pH 3,76

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