

Quevedo



10 Years Old Port

After 10 years ageing in French oak, wines were selected from various extremely old barrels and balseiros in which several other old wines had been aged previously. This blend created a smooth and very balanced Port.

Tasting Notes

Color: light brown with hints of orange

Flavor: very balanced with flavors of dried fruit, cinnamon and a certain floral note. Well defined aromas of wood, resulting from ageing in very old oak

On the palate light coffee beans. Nice lingering finish.

Elaboration

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 28 °C degrees. Soft filtration.

Varietals

Touriga Nacional (5%), Touriga Franca (25%), Tinta Roriz (25%) Tinto Cão (5%), Tinta Barroca (20%), Others (20%)

Pairing Suggestions

Almonds; walnuts; hazelnut; coconut; dried figs

Other Information

Winemaker: Claudia Quevedo

Alcohol 20,0%

Total acidity 4,35(g/l. tartaric acid)

pH 3,42

info@quevedoportwine.com

www.quevedoportwine.com