

Quevedo

Colheita 1992 Port

This Colheita was made with grapes of our main vineyard, the Quinta Vale d'Agodinho and it is aged in oak barrels for 16 years.

Tasting Notes

Color: light brown with hints of amber

Flavors of nuts with a mahogany essence and a lovely light molasses note.

It's a smooth and rich Port with a touch of smoke.

On the palate it shows light coffee beans and spices, resulting in a lingering finish Port

Elaboration

Totally destemmed grapes followed by a slow fermentation with temperature control up to 26 °C degrees. Unfiltered.

Varietals

Touriga Nacional (15%), Touriga Franca (35%), Tinta Roriz (20%) Tinto Cão (8%), Tinta Barroca (10%), Outras (12%).

Pairing Suggestions

Hard cheese; almonds; hazelnuts; walnut; coconut; dried figs

Other Information

Winemaker: Cláudia Quevedo

Alcohol 19,5%

Total acidity 4,34 (g/l. tartaric acid)

pH 3,38



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