

Quevedo

Colheita 1994 Port

This Colheita was made with grapes of our main vineyard, the Quinta Vale d'Agodinho and it is aged in oak barrels for 14 years.

Tasting Notes

Color: light brown with hints of orange

Flavor: focused fragrances of bright Bing cherry, mocha, smoky and toasty hints of almond.

The palate shows spice, primary blackberry fruit, cocoa and possesses a medium body, with cleansing acidity, soft resolved tannins and a silky smooth texture.

Elaboration

Totally destemmed grapes followed by a slow fermentation with temperature control up to 28 °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 5,03 (g/l. tartaric acid)

pH 3,27



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