

Quevedo

Colheita 1995 Port

This Colheita was made with grapes of our main vineyard, the Quinta Vale d'Agodinho and it is aged in oak barrels for 13 years.

Tasting Notes

Color: light brown with hints of orange

Flavor: ripe blueberry, cinnamon, and grape lifesaver with a backdrop of spice, with some influence from the oak. On the palate it shows a plum and Kirsch taste initially, with a chocolaty note and hints of walnut on the aftertaste.

Elaboration

Totally destemmed grapes followed by a slow fermentation with temperature control up to 27 °F degrees. Not filtered. Bottled in October 2009.

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 4,25 (g/l. tartaric acid)

pH 3,35



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