

Quevedo



40 Years Old Port

Crafted by our grandparents few decades ago, the different components of this Port have been aging in our cellar until now, and treated as our best treasury. After a precise blend by Claudia Quevedo, we strongly believe this is one of the best Ports we have ever brought to the market. Unfortunately, like all good things, only few hundred bottles are available. I hope you enjoy this Port as much as our ancestors enjoyed producing it.

Tasting Notes

Color: golden amber with green hints

Flavor: huge complexity of aromas, from nuts, to sweet dried fruits and at a certain point, it smells like honeycomb.

On the palate it is thick and intense, with the dried fruit coming along and it never finishes.

Elaboration

Very difficult to give precise information about this. Fermented in granite lagares. No filtration.

Varietals

Indeterminate

Pairing Suggestions

Almonds; walnuts; hazelnut; coconut; dried figs

Other Information

Winemaker: Claudia Quevedo

Alcohol 21,5%

Total acidity 4,19(g/l. tartaric acid)

pH 3,56

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