

Quevedo

Colheita 1996 Port

This Colheita was made with grapes of our main vineyard, the Quinta Vale d'Agodinho and it is aged in oak barrels for 12 years.

Tasting Notes

Color: light brown with hints of orange

Flavor: The nose offers secondary nuances including caramel apple, maple, toffee, and pralines. On the palate it delivers lots of subtlety, is blessed with plenty of acidity and the finish is long and infused with nuts and torrefacted flavours.

Elaboration

Totally destemmed grapes followed by a slow fermentation with temperature control up to 27 °F degrees. Not filtered. Bottled May 2010.

Varietals

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

Pairing Suggestions

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

Other Information

Winemaker: Cláudia Quevedo

Alcohol 19,5%

Total acidity 4,50 (g/l. tartaric acid)

pH 3,50



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