

Quevedo



Tawny Port

Aged for 4 years in French oak barrels and balseiros in which it received a slow and controlled oxidation that is typical for tawnies. Due to its balance of youth and oak ageing it is a versatile wine, delighting a wide range of tasters.

Tasting Notes

Color: dark amber

Flavor: sweet flavors such as jam and plum. Certain hints of hazelnut and dried fruit, for example figs.

On the palate it reveals a nice balance between acidity and sweetness, well integrated with wood and with a nice lingering finish.

Elaboration

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 28 °C degrees. Soft filtration.

Varietals

Touriga Nacional (5%), Touriga Franca (25%), Tinta Roriz (25%) Tinto Cão (5%), Tinta Barroca (20%), Others (20%).

Pairing Suggestions

Egg custard; pineapple; tiramisú; foie gras

Other Information

Winemaker: Claudia Quevedo

Alcohol 19,0%

Total acidity 4,15(g/l. tartaric acid)

pH 3,28

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