

Quevedo



Special Reserve Tawny Port

After 8 years ageing in French oak, some wines were selected from various very old barrels and balseiros in which several other old wines had also been aged. With this blend we have sought a balance between its oak nuance and its freshness.

Tasting Notes

Color: brown with hints of orange;

Soothing flavor, honey and spices evocative of pepper and nutmeg well integrated with wood;

In the mouth it has a good intensity that emphasizes its notes of dried fruit and spices, with a lingering finish.

Elaboration

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

Varietals

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

Pairing Suggestions

Braised chestnuts; rice pudding; creme brulée; filhós (Portuguese typical Christmas desert); mille feuilles

Other Information

Winemaker: Claudia Quevedo

Alcohol 19,5%

Total acidity 4,40(g/l. tartaric acid)

pH 3,35

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