

Quevedo



Vintage Port 2005

Produced exclusively from the harvest of 2005 and bottled two years later, Vintage port progresses gradually for 10 to 50 years in bottle. Vintage Port charms in almost all stages of its life in bottle; deep ruby in the first five years in bottle; after ten years in bottle Vintage takes on garnet tones and attains a delicious plenitude of aromas and flavors of ripe fruit at the same time as it creates a light sediment. As the wine matures, its color turns a rich golden brown and its fruit acquires a greater subtlety and complexity.

Tasting Notes

Color: opaque magenta

Flavor: ripe fruit evocative of black plum and redcurrant. Earthy and well balanced with a touch of dry wood. Some minutes later raspberry and violet flower flavor emerge with a lovely hint of soy.

On the palate: balanced and voluminous with very good tannins. Sweet oak combined with dried fruit such as fig, plum or date. Persistent and unique finish.

Elaboration

Totally destemmed grapes followed by a slow fermentation with temperature control up to 28 °C degrees. Not filtered. Bottled in October 2007.

Varietals

Touriga Nacional (30%), Touriga Franca (25%), Tinta Roriz (15%) Tinto Cão (5%), Tinta Barroca (5%), Others (20%).

Pairing Suggestions

Red fruit tart; strawberries with chocolate; steamed pears with chocolate; summer fruits with dark chocolate sauce; beefsteak with green pepper sauce

Other Information

Winemaker: Claudia Quevedo

Alcohol 19,5%

Total acidity 4,60(g/l. tartaric acid)

pH 3,71

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