

Quevedo



Quinta Vale d'Agodinho 2010 Vintage Port

Produced from grapes grown in the main property of the family, Quinta Vale d'Agodinho. Quinta Vale d'Agodinho is located in the Douro Superior, almost in the limit to Cima Corgo. It is a 25 hectares vineyard in a steep location, where almost all the vines are planted in terraces.

Tasting Notes

Color: dark cherry

Flavor: blackberries, raspberries and a touch of violets

On the palate: beautiful texture, with good body and weight and dominated by pure primary flavors. The tannins are mostly hidden by primary fruit

Elaboration

Totally destemmed grapes followed by a slow fermentation with temperature control up to 28 °C degrees. Not filtered. Bottled in June 2012.

Varietals

Touriga Nacional (25%), Touriga Franca (25%), Tinta Roriz (18%) Tinto Cão (8%), Tinta Barroca (8%), Others (16%).

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

Alcohol 19,5%

Total acidity 5,07(g/l. tartaric acid)

pH 3,58

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