

Quevedo



LBV - Late Bottled Vintage Port 2007

This single harvest Port was bottled in July 2012 and is ready for drinking. However, should it be stored in good conditions and it will age in the bottle for many years. The dark ruby color shown in the first years will become lighter and changing to pomegranate color after few decades.

Tasting Notes

Color: dark, bright ruby red

Flavour: vibrant youthful aromas on the nose, such as raspberry and plums, with a spicy touch, which adds extra complexity

On the palate: a good weight with lots of dark fruit and spice balanced by well structured tannins, leading to a long and firm finish

Winemaking

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 27 °C degrees. Soft filtration. Bottled in July 2012.

Varietals

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

Food pairing

Braised plums; quince jelly with cheese; steak tartar of beef; mild goats cheese

Other Information

Winemaker: Claudia Quevedo

Alcohol 19,5%

Total acidity 4,02(g/l. tartaric acid)

pH 3,69

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