

# Quevedo

## 20 Year Old Tawny Port

**Vineyards** - Quinta Senhora do Rosário

**Grapes / Varieties** - Undetermined

**Total acidity** - 4,19(g/l) **Alc.** - 19,5% **pH** - 3,56 **RS** - 132(g/l)

**Bottle shelf after opening:** up to 4 months

**Try it with:** dessert, nuts or cheeses

### Tasting notes

Color: light brown with amber hints

Flavour: notes of almonds and caramelized walnuts and an undertone of coconut.

On the palate is soft and approachable with dark raisins along with some sweet caramel and toffee.

### Winemaking details

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 26° C degrees. No filtration.

Winemaker: Cláudia Quevedo

### Press comments

Reddish amber color. Very good intensity, raisins, richly spicy - woody fragrance. Smooth texture, multi-layered, complex with nice tannins, velvety, elegant, well-made, a wine with long finish. Its taste reminds chocolate, rum and walnut, cognac soaked prunes. Vince, September 2014



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