

# Quevedo

## 40 Year Old Tawny Port

**Vineyards** - Undetermined

**Grapes / Varieties** - Undetermined

**Total acidity** - 6,15(g/l) **Alc.** - 21,5% **pH** - 3,66 **RS** - 188(g/l)

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

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

### Tasting notes

Color: golden amber with green hints

Flavour: huge complexity of aromas, from nuts, to sweet dried fruits and at a certain point, it smells like honeycomb. On the palate it is thick and intense, with the dried fruit coming along and it never finishes.

### Winemaking details

Very difficult to give precise information about this.

Fermented in granite lagares. No filtration.

Masterblender: Claudia Quevedo

### Press comments

Bottled 2012. In celebration of my daughter's 11th birthday, I brought this with me to Edmonton to share at a dinner party. We opened at lunch the day before and left more than half of it for the 2nd day. With an extra day of aeration in bottle, the Quevedo was slightly darker today looking more coffee like with a dark amber edge. Swirling notes of nut skin, maple glaze, butterscotch and blood orange. The palate improved from the day before, rounder, more intense and maybe a bit less edgy overall. Rich, but not overtly viscous, this Tawny shows greater development of nutty/praline nuances and especially dried peach and caramelized flavors with a backdrop of citrus and tropical fruits. A great showing and lesson that I should always let the Quevedo open up for at least a second day; which is easier said than done. 95 points. Roy Hersh, November 2011.

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