Quevedo

Special Reserve Tawny Port

Vineyards - Quinta Senhora do Rosário

Grapes / Varieties - Touriga Franca (25%), Tinta Roriz (25%), Touriga Nacional (5%), Tinto Cão (5%), Tinta Barroca (20%), Others (20%)

Total acidity - 4,40(g/l) **Alc.** - 19,5% **pH** - 3,35 **RS** - 108(g/l)

Bottle shelf after opening: up to 3 months

Try it with: dessert, nuts or cheeses

Tasting notes

Color: brown with hints of orange;
Soothing flavour, honey and spices evocative of pepper and nutmeg well integrated with wood;
In the mouth it has a good intensity that emphasises its notes of dried fruit and spices, with a lingering finish.

Winemaking details

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 28ºC degrees. Soft filtration.
Winemaker: Claudia Quevedo

Press comments

Garnet color with bricking on a wide rim. Intoxicating scents of red fruits, licorice, toffee and a backdrop of cocoa play gently across the nose. Medium weight and bolstered by crisp acidity and warming spirit which melds with red wild berries, almond and spicy cinnamon flavors, ending with a long crescendo. A classy entry level Tawny on its own and it would be stellar with the right pairing, like Serra de Estrela cheese. 88 points. Roy Hersh, May 2010.

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