

# Quevedo

## 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** - 4,45(g/l) **Alc.** - 19,5% **pH** - 3,30 **RS** - 97(g/l)

**Bottle shelf after opening:** up to 3 months

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

### Tasting notes

Color: dark amber

Flavour: sweet flavors such as jam and plum. Certain hints of hazelnut and dried fruit, for example figs.

On the palate it reveals a nice balance between acidity and sweetness, well integrated with wood and with a nice lingering finish.

### Winemaking details

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 28°C degrees. Soft filtration.

Winemaker: Claudia Quevedo

### Press comments

Quevedo Tawny is a wine that will appeal to all, given the balance between its youth and ageing. It has an amber color and a nose of jammy fruit and plums, along with dried fruit notes, figs and hazelnuts. The mouth has a good balance between sweetness and acidity. Wood taste speak before a smooth finish, long and persistent. Food suggestions: foie gras, custard or a tiramisu, a pineapple. From: Cuisine A&D d'Aujourd'hui et de Demain, February 2014

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