

Quevedo

10 Year Old 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 - 4,35(g/l) Alc. - 19,5% pH - 3,42 RS - 111(g/l)

Bottle shelf after opening: up to 3 months

Try it with: dessert, nuts or cheese

Tasting notes

Color: light brown with hints of orange

Flavor: very balanced with flavors of dried fruit, cinnamon and a certain floral note. Well defined aromas of wood, resulting from aging in very old oak

On the palate light coffee beans. Nice lingering finish.

Winemaking details

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

Winemaker: Cláudia Quevedo

Press comments

(...) This is a solid and weighty for its category - Oscar Quevedo said that his tawnies are always sourced from Douro Superior, lending them a bit more concentration and requiring a bit more aging. It is not showing the highest complexity level, however, notwithstanding the 12 years in cask, but there is plenty of spice and flavour on the finish. This is a lively and appealing, lacking only a little complexity - but that is not primarily what you're going to get at the 10 Year level anyways. This is a pleasure to drink. 90 points. From: Mark Squires, eRobert Parker, October 2016;

(...) Sublimely smooth, poised and crisp balancing acidity, with a long and sweet red fruited finish with a drop of caramelization that added depth to the aftertaste. 92 points. Roy Hersh, March 2013.



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