

# 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 cheese

### Tasting notes

Color: light brown with amber hints

Flavor: notes of almonds and caramelized walnuts with 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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