

Quevedo

Dry White Port

Vineyards - Quinta da Trovisca

Grapes / Varieties - Gouveio (40%), Rabigato (40%), Viosinho (20%).

Total acidity - 4,20(g/l) Alc. - 18,5% pH - 3,60 RS - 60(g/l)

Bottle shelf after opening: up to 2 months

Try it chilled as an aperitif

Tasting notes

Color: pale

Flavor: notes of bone fruit such as peach and apricot followed by cinnamon which gives a spicy touch to it.

On the palate it is smooth, with a velvet texture; peach taste predominates again.

Serve as aperitif between 8°-10°C; serve it with nuts or, if you want to try on cocktails use 1/2 Quevedo Dry White Port, 1/2 tonic water, few cubes of ice, a slice of lemon and a mint leaf.

Winemaking details

Totally destemmed and crushed grapes, followed by a slow fermentation without skin contact. Fermentation temperature controlled up to 22°C degrees. Soft filtration.

Winemaker: Cláudia Quevedo



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