

Quevedo

Colheita 1994

Vineyards - Quinta Vale d'Agodinho

Grapes / Varieties - Touriga Franca (35%), Tinta Roriz (20%),
Touriga Nacional (15%), Tinta Barroca (10%), Tinto Cão (8%),
Other (12%).

Quantity produced - 18.600 x 75cl

Total acidity - 5,03(g/l) Alc. - 19,5% pH - 3,27 RS - 94(g/l)

Bottle shelf after opening: up to 4 months

Try it with: chocolate, nuts or cheese

Tasting notes

Color: light brown with hints of orange

Flavor: focused fragrances of bright bing cherry, mocha and
smoky, toasty hints of almond.

The palate shows spice, primary blackberry fruit, cocoa and
possesses a medium body, with cleansing acidity, soft resolved
tannins and a silky smooth texture.

Winemaking details

This fantastic vintage started with heavy rain in Winter and again in May,
which helped to drop yields. September was cool and dry, perfect for
harvest.

Totally destemmed grapes followed by a slow fermentation with
temperature control up to 28°C degrees. Unfiltered. Last bottling in July
2014.

Winemaker: Oscar Quevedo

Press comments

Quevedo Colheita 1994: A really nice Port with dried prunes, figs
and lots of nuts and spices. Port wine for those who want to
pamper themselves. From: Ekstra Blader 13th November 2010,
Denmark;

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