

# Quevedo

## Colheita 1995

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 - 4,25(g/l) Alc. - 19,5% pH - 3,35 RS - 102(g/l)

Bottle shelf after opening: up to 4 months

Try it with: chocolate, nuts or cheeses

### Tasting notes

Color: light brown with hints of orange

Flavor: ripe blueberry, cinnamon, and grape lifesaver with a backdrop of spice, with some influence from the oak. On the palate it shows a plum and Kirsch taste initially, with a chocolaty note and hints of walnut on the aftertaste.

### Winemaking details

Cold end of spring considerably dropped the yields, while hot August brought stress to the vines and growers. Showers in early September were welcomed by all.

Totally destemmed grapes followed by a slow fermentation with temperature control up to 27°C degrees. Not filtered. Last bottling in January 2012.



[quevedoportwine.com](http://quevedoportwine.com)

 @quevedo

 /quevedoport

 /quevedowines