

# Quevedo

## Colheita 1996

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 - 30.200 x 75cl; 7.600 x 37,5cl

Total acidity - 4,50(g/l) Alc. - 19,5% pH - 3,50 RS - 114(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: The nose offers secondary nuances including caramel apple, maple, toffee, and pralines. On the palate it delivers lots of subtlety, blessed with plenty of acidity, and the finish is long, infused with nuts and caramelized flavors.

### Winemaking details

A very wet winter motivated vines to produce quantities well above average. A dry September then brought to the wine aroma and balance.

Totally destemmed grapes followed by a slow fermentation with temperature control up to 27°C degrees. Not filtered. Last bottling was in November 2013.

Winemaker: Claudia Quevedo

### Press comments

Elegant and crisp, with a sweet end, this is a strong on nutty flavors and beautifully balanced. As it pulls itself together after opening, it delivers a burst of acidity and a whiff of brandy, becoming a bit more nuanced and interesting. This is not a blockbuster, rather one aimed more at those who appreciate the elegance and refreshing acidity, but it gradually grew on me and stayed in balance. It is a charming youngster. 89 points. From: Mark Squires, eRobert Parker, December 2012;

Gold Medal on Mundus Vini Awards, Germany 2013

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