

Quevedo

Colheita 1997

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

Total acidity - 4,62(g/l) **Alc.** - 19,5% **pH** - 3,33 **RS** - 114(g/l)

Bottle shelf after opening: up to 4 months

Try it with: chocolate, nuts or cheeses

Tasting notes

Color: medium brown with hints of brick color

Flavour: The nose offers secondary nuances including nuts, caramel, maple, toffee, and pralines. On the palate it delivers lots of subtlety, is blessed with plenty of acidity and the finish is long and infused with nuts and caramelised flavours.

Winemaking details

Wet and cool Spring dropped the yields, while the hot temperatures several weeks before the harvest created the conditions for a terrific vintage.


Totally destemmed grapes followed by a slow fermentation with temperature control up to 28°C degrees. Not filtered. Last bottling was in June 2014.

Winemaker: Claudia Quevedo

Press comments

The 1997 Colheita Port is a blend of Touriga Franca (35%), Tinta Roriz (20%), Touriga Nacional (15%), Tinta Barroca (10%) and other typical, regional grapes sourced from Quinta Vale d'Agodinho. It comes in at 114 grams per liter of residual sugar. Bottled in 2014 with a bartop cork, it was aged initially in a 14,000liter vats, then in 650liter barrels. This was tasted from a 375ml bottle and the pricing is for that halfbottle. A lighter styled and laidback tawny, this is pleasing and tasty, with a soft, silky texture. There is not a lot of intensity or concentration and it doesn't have superb focus or grip on the finish. However, It has much of the same elegance I've seen in a lot of 1997 Colheitas and it fleshes out a bit. It finishes with juicy fruit. It is also yet another example of how important temperature can be with these tawnies. Opened around 74 degrees F, it was eventually chilled down to 63 degrees F and at that point seemed twice as interesting, better balanced and more mouthfilling. I can't say it often enough; drink it a bit cool and it will be easy charmer. As with all of my tawny drinking windows, take this just as an advisory. If the cork remains intact, they last a long, long time. 88 points. From: Mark Squires, eRobert Parker, February 2015;

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