

# Quevedo

## Crusted Port

Vineyards - Quinta Vale d'Agodinho

Grapes / Varieties - Estimated as following: Touriga Nacional (25%), Touriga Franca (25%), Tinta Roriz (18%) Tinto Cão (8%), Tinta Barroca (8%), Others (16%).

Quantity produced - 3.168 x 75cl;

Total acidity - 4,11(g/l) Alc. - 20,0% pH - 3,54 RS - 80(g/l)

Try it with: chocolate, blue cheese

### Tasting notes

Color: dark garnet color, almost opaque;

Flavor: wild black berries notes among cherries, violets and a touch of spicy fragrance;

On the palate: full bodied and intense, showing corpulence and concentration. The black and red fruits are present throughout the tasting, always clean and refreshing. Tannins are smooth and elegant, finishing like velvet.

### Winemaking details

Crusted Port results from the blending of young Ports with similarities to Vintage Port. Instead of using a single vintage Port, as we do for the Vintage style, our Crusted aggregates four different Vintage Ports: 30% 2008, 30% 2009, 30% 2010 and 10% 2011. It was bottled in 2012 and matured for three years in our cellar. Only after this period it can be released.

Totally destemmed grapes followed by a slow fermentation with temperature control up to 28°C degrees. Not filtered.

Winemaker: Cláudia Quevedo

### Press comments

(...) Showing fine focus and significant power, this has a Vintage Port feel, without the vintage price or single vintage date. (That's the point...) Tight, crisp and intense, this has a beautiful flavour underneath

the haze of tannins. Aromatic and finishing with a bit of sugar, it is an undeveloped Port that needs some more time in bottle. It has fine flavour and plenty of power, but if I had a quibble, the alcohol does seem to pop up here and there. It gives this a hard edge at times. I would still bet on this, but it does require some patience. It seems to have a bright future if it matures as well as I think it will. Give it a few more years to settle down and then it should drink well over the next 20 years or so, maybe more. We'll see when we get there. 90 points. From: Mark Squires, eRobert Parker, December 2015;



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