

Quevedo

LBV 2006

Vineyards - Quinta Vale d'Agodinho, Trovisca, Mós

Grapes / Varieties - Touriga Nacional (30%), Touriga Franca (25%), Tinta Roriz (15%), Tinto Cão (5%), Tinta Barroca (5%), Other (20%).

Quantity produced - 4500 x 75cl; 10.000 x 37,5cl

Total acidity - 4,74(g/l) Alc. - 19,5% pH - 3,55 RS - 106(g/l)

Bottle shelf after opening: up to 2 months

Try it with: chocolate, blue cheese

Tasting notes

Color: dark, bright ruby red

Flavor: vibrant youthful aromas on the nose, such as strawberry and blackberry combined with a hint of vanilla

On the palate: a good weight with lots of dark fruit and spice balanced by well structured tannins, leading to a long and firm finish.

Winemaking details

A wet winter and long, hot spring and summer period brought some raisins to the wine.

Totally destemmed and crushed grapes, followed by a slow fermentation with temperature control up to 27°C degrees. Soft filtration. Bottled in July 2011.

Winemaker: Cláudia Quevedo



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