

Quevedo

LBV 2007

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 - 7.000 x 75cl

Total acidity - 4,37(g/l) Alc. - 19,5% pH - 3,38 RS - 100(g/l)

Bottle shelf after opening: up to 2 months

Try it with: chocolate, blue cheese

Tasting notes

Color: dark ruby

Flavor: concentration of red fruit such as raspberry and strawberry, with hints of black pepper.

On the palate: full-bodied with good structure, lots of tannins and again plenty of fruit flavors. Fine acidity with great length and a spicy finish.

Winemaking details

Wet weather during flowering reduced the fruit set, which helped increase the concentration and overall quality of the grapes. Few showers prior to the harvest brought freshness to the vineyards, helping the vines get a last breath to finish the ripening.

Totally destemmed and crushed grapes, followed by a slow fermentation with temperature control up to 27°C degrees. Soft filtration. Bottled in July 2012.

Winemaker: Cláudia Quevedo



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