

Quevedo

LBV 2008

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 - 8.000 x 75cl

Total acidity - 4,02(g/l) **Alc.** - 19,5% **pH** - 3,69 **RS** - 110(g/l)

Bottle shelf after opening: up to 2 months

Try it with: chocolate, blue cheeses

Tasting notes

Color: dark, bright ruby red

Flavour: vibrant youthful aromas on the nose, such as raspberry and plums, with a spicy touch which adds extra complexity

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

Winemaking details

A long period of rain in April and May during flowering dropped the yields. A cool Summer delayed the beginning of the harvest to the end of September.

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

Winemaker: Cláudia Quevedo



quevedoportwine.com

 @quevedo

 /quevedoport

 /quevedowines