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 cheese

Tasting notes
Color: dark, bright ruby red
Flavor: vibrant youthful aromas on the nose, such as raspberry and plums, with a spicy touch adding extra complexity
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 27ºC degrees. Soft filtration and bottling in July 2012.
Winemaker: Cláudia Quevedo

quevedoportwine.com  @quevedo
/quevedoport  /quevedowines