

Quevedo

LBV 2010

Vineyards - Quinta Vale d'Agodinho, Trovisca, Mós and Alegria

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

Quantity produced - 15.000 x 75cl; 8.000 x 37,5cl

Total acidity - 4,22(g/l) **Alc.** - 19,5% **pH** - 3,49 **RS** - 89(g/l)

Bottle shelf after opening: up to 2 months

Try it with: chocolate, blue cheeses

Tasting notes

Colour: 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 notes balanced by well structured tannins, leading to a long and firm finish.

Winemaking details

The long and very wet Winter helped to create the water reserves the vines needed and used during the very hot days in August.

Totally destemmed and crushed grapes, followed by a slow fermentation with temperature control up to 27°C degrees. Soft filtration and bottling in May 2014.

Winemaker: Cláudia Quevedo

Press comments

The 2010 Late Bottled Vintage Port is mostly a Big Three blend of Touriga Nacional (30%), Touriga Franca (25%) and Tinta Roriz (15%) with dollops of other familiar grapes in the region. Unfiltered and aged in 10,000 to 14,000 liter oak vats, it comes in at 100 grams per liter of residual sugar. Sourced from 2 Quintas in Cima Corgo (Trovisca and Alegria) and two in Douro Superior (Agodinho and Mos), it was bottled in May 2014. This will not win prizes for power or concentration, but it is a sentimental favorite in this report for a lot of reasons. Rich and chocolaty on opening and showing gorgeous fruit, this is a luscious LBV that nonetheless has penetration and nice structure underneath. It projects a feeling of fullness on the palate while it rounds into form. It is amazingly tasty. Its underlying gentility becomes more and more appealing with aeration. If it is not the most powerful and intense LBV, though it has real structure and should hold reasonably well in the cellar. I liked it more once it got to Day 2. It perhaps does nothing spectacularly well, but it does everything nicely and in harmony in an understated fashion. It should be well priced, too. Note: the label just uses "LBV." 89 points. From: Mark Squires, eRobert Parker, February 2015;

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