LBV 2012

Vineyards - Quinta Vale d’Agodinho and Quinta das Mós
Grapes / Varieties - Touriga Nacional (25%), Touriga Franca (25%), Tinta Roriz (15%), Tinta Barroca (10%), Tinto Cão (5%), Other (20%).

Quantity produced - 22,500 x 75cl; 11,000 x 37.5cl
Total acidity - 4.10 (g/l) Alc. - 19.5% pH - 3.63 RS - 97 (g/l)
Bottle shelf after opening: up to 2 months
Try it with: chocolate, blue cheese

Tasting notes

Color: intense ruby red
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

2012 was a very dry year with around 50% less than the average annual rainfall. Vines produced 35% less than average. The maturation was about a couple of weeks behind, as the flowering and color changing arrived later. The phenolic maturity was a bit behind the alcoholic, meaning that grapes showed a higher potential alcohol when reaching the perfect (if that exists) harvest timing. Harvest started on the 17th of September.
Totally destemmed and crushed grapes, followed by a slow fermentation with temperature control up to 27°C degrees. Aged in 14,000 oak vat. Soft filtration and bottling in September 2016.
Winemaker: Cláudia Quevedo

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