

Quevedo

Vintage 2005

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

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

Quantity produced - 5.046 x 75cl; 950 x 37,5cl

Total acidity - 4,60(g/l) **Alc.** - 19,5% **pH** - 3,71 **RS** - 100(g/l)

Try it with: chocolate, blue cheeses

Tasting notes

Color: dark cherry

Flavour: ripe fruit evocative of black plum and redcurrant. Earthy and well balanced with a touch of dry wood. Some minutes later raspberry and violet flower flavour emerge with a lovely hint of soy. On the palate: balanced and voluminous with very good tannins. Sweet oak combined with dried fruit such as fig, plum or date. Persistent and unique finish.

Winemaking details

2005 represented a huge test for the vines heath: very dry Winter followed by a hot Summer. Berries were small, very concentrated. Totally destemmed grapes followed by a slow fermentation with temperature control up to 28°C degrees. Not filtered. Bottled in October 2007.

Winemaker: Claudia Quevedo

Press comments

Opaque magenta color. A well-balanced, young and fruit forward VP with a nice sweet entry. The 2005 has a gorgeous violet and red berry bouquet. The palate exudes a medium-weight but is really smooth in the mouth, offering raspberry and plum fruits along with a spicy personality. Very tasty and I really enjoyed it and found the harmony in this VP quite impressive at this stage, including the powerful tannic structure. Lots of "po" here, as in potential. Drink any time during the next two decades. 92 points. Roy Hersh, September 2008

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