

Quevedo

Vintage 2007

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

Grapes / Varieties - Touriga Nacional (35%), Touriga Franca (20%), Tinta Roriz (15%) Tinto Cão (5%), Tinta Barroca (5%), Others (20%).

Quantity produced - 52 x 150cl; 4.992 x 75cl; 1.000 x 37,5cl

Total acidity - 4,24(g/l) **Alc.** - 19,5% **pH** - 3,74 **RS** - 97(g/l)

Try it with: chocolate, blue cheeses

Tasting notes

Color: dark black/red color with some violet nuances

Flavour: lush plum, primary grape and blueberry

On the palate: dense and powerful fruit, well balanced and voluminous with very good tannins. Very persistent.

Winemaking details

Wet weather during flowering reduced the fruit set, which helped to increase the concentration and overall quality of the grapes. Few showers prior to the harvest brought the freshness to the vineyards, helping the vines to get a last breath to finish the ripening.

Totally destemmed grapes followed by a slow fermentation with temperature control up to 28°C degrees. Not filtered. Bottled in July 2009.

Winemaker: Claudia Quevedo

Press comments

The dark flavors of cassis and blackberries are supported by laser focused acidity and wonderfully ripe and round tannins and the ultra-smooth velvet-like presence is something to behold. This is a power packed Port and exhibits a well-nuanced middle and a great long finish that leaves a lasting impression. The 2007 Quevedo marks a line in the sand, to say "we've arrived" and can make as good a Port as anybody. Drink now through 2040. A great effort by the new kids on the block. 94 points points. Roy Hersh, May 2009

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