

# Quevedo

## Quinta Vale d'Agodinho - Vintage 2008

Vineyards - Quinta Vale d'Agodinho

Grapes / Varieties - Touriga Nacional (25%), Touriga Franca (25%), Tinta Roriz (18%) Tinto Cão (8%), Tinta Barroca (8%), Others (16%).

Quantity produced - 30 x 600cl; 30 x 300cl; 172 x 150cl; 3.146 x 75cl

Total acidity - 4,20(g/l) Alc. - 19,5% pH - 3,76 RS - 110(g/l)

Try it with: chocolate, blue cheese

### Tasting notes

Color: bright purple

Flavor: blueberries, raspberries and a touch of violet

On the palate: beautiful texture, with good body and weight dominated by pure primary flavors. The tannins are mostly hidden primarily by fruit.

### Winemaking details

A long period of rain in April and May during flowering dropped the yield. 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 28°C degrees. Not filtered. Bottled in October 2010.

Winemaker: Cláudia Quevedo

### Press comments

As the fruit comes from the Quinta's main vineyard, Quevedo considers this their Single Quinta Vintage Port, although it actually could be called a Single Vineyard Vintage Port too. Offering an expressive nose of wild cherry and blueberry, baking spices, lavender and freshly crushed grapes. Very distinctive. Full-bodied yet it seems soft, lithe and fluid in the mouth. Claudia Quevedo deserves credit for producing a massively concentrated and smooth Port of this nature, neatly balanced and structurally near perfect with stunning levels of acidity and mouth puckering tannins. The density factor here is ratcheted up to a notch above the vast majority of the other 2008's, with an appealing purity and silky texture. Easy-to-drink-now but cellar a case to enjoy during the next three decades. When the bottle was "revealed" I was surprised, having believed it to be Quinta do Noval. A distinctive, excellent young Vintage Port. 93 points. Roy Hersh, June 2011; Sharp on the nose, aggressive blackcurrants with a twist of mustard leaves. Incredibly thick texture, by far the thickest of the 2008 samples tasted. Mouth-filling sweet fruit, deep and concentrated; rich and with balanced put pronounced tannins. Massive fruit on the aftertaste, big finish full of dark chocolate and ripe blueberries. 92-94/100. The standout Port from the vintage, the one every port-lover should add to their cellar. From: Alex Bridgeman, July 2010, UK



[quevedoportwine.com](http://quevedoportwine.com)

 @quevedo

 /quevedoport

 /quevedowines