

# Quevedo

## Vintage 2011

**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** - 60 x 600cl; 3.016 x 75cl; 529 x 37,5cl

**Total acidity** - 4,96(g/l) **Alc.** - 20,0% **pH** - 3,59 **RS** - 100(g/l)

**Try it with:** chocolate, blue cheeses

### Tasting notes

Color: dark purple-black color

Flavour: deep nose showing dark red and black fruits combined with a hint of spices; On the palate, the dark fruit flavours are sustained by a robust velvet structure. The very long and persistent tannins help the cacao notes in the finish stand out.

### Winemaking details

The 2011 harvest was close to perfect in terms of weather, which is likely the single most important variable on winemaking. After a long and cold winter, with plenty of rain that helped to create water reserves in the soil, spring was warm followed by a mild start to the summer. A couple of showers in mid August and very early September helped restore the vines. After the last rain, it was dry and perfect for the harvest, which started on September 5th.

Totally de-stemmed grapes followed by a slow fermentation with temperature control up to 26°C degrees. Not filtered. Bottled in April 2013.

Winemaker: Claudia Quevedo

### Press comments

Fresh and vibrant whiff of earthy strawberry patch, fennel, pine needles and mocha. A decadent young Port that hits above its weight, and given the density and concentration of this beguiling youngster, that is saying a heck of a lot. Possessing a well-sculpted fruit driven frame of boysenberry and black cherry flavors, sheer elegance and intensity combined with well-balanced structural building blocks. The tannins are soft, suave and fine-grained, yet provide enough oomph to allow this 2011 to remain in the cellar for decades. Excellent persistence and fruit filled finesse prevail on the aftertaste with a dollop of warming spirit. This will drink well at all stages of its lifespan and best from 2028-2040. A total of 320 cases were produced; here is the breakdown of the 2011 Quevedo VP bottling: 529 of 375ml bottles; 3,016 of 750ml bottles; 48 of 1.5L bottles; 60 of 6L bottles. Porto Quevedo has reached a new level of excellence with this brilliant young 2011 Vintage Port! 95 points. Roy Hersh, June 2013 Quite sweet on the nose, with luscious dark fruit, chocolate and ginger flavors that are complex and supported by an ironclad structure. Pure, offering refined finish filled with white pepper notes. Best from 2035 through 2060. -K.M.; Wine Spectator: 96 points; Nov. 2013

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