

# Quevedo

## Quinta Vale d'Agodinho - Vintage 2013

**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** - no. of bottles

**Total acidity** - 4,35(g/l. tartaric acid) **Alcohol** - 19,5% **pH** - 3,42

### Tasting notes

Color: dark ruby, almost ink

Flavour: fresh wild berries, violets and lavender

On the palate: compact, very rich and intense, with the tannins totally dominated by the fruit. It is fresh and it has a long lingering.

### Winemaking details

The long and very wet Winter helped to create the water reserves the vines needed and used during the very hot days in August.

Totally destemmed grapes followed by a slow fermentation with temperature control up to 28°C degrees. Not filtered. Bottled in June 2015.

Winemaker: Cláudia Quevedo

### Press comments

Not yet available for 2013- About the previous Vintage Port declared: 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



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

 [@quevedo](https://twitter.com/quevedo)

 [/quevedoport](https://www.instagram.com/quevedoport)

 [/quevedowines](https://www.facebook.com/quevedowines)