

Quevedo

Vintage 2014

Vineyards - Quinta Vale d'Agodinho (55%) and Quinta da Trovisca (45%)

Grapes / Varieties - Touriga Franca (28%), Touriga Nacional (20%), Tinta Roriz (20%) Tinto Cão (5%), Tinta Barroca (5%), Others (22%).

Quantity produced - 1.992 bottles of 75cl

Total acidity - 4,3(g/l) Alc. - 19,5% pH - 3,65 **RS** - 82(g/l)

Try it with: chocolate, blue cheese

Tasting notes

Color: dark red with purple nuances;

Flavor: fresh wild berries flavors, such as blueberries and black berries combined with aromatic notes of mint and fresh pesto

On the palate: it shows a full body, with a taste of plums and wild berries and a long finish. Fresh and balanced, with a rich structure of tannins that will bring longevity.

Winemaking details

A wet winter and spring, followed by some moisture during flowering brought the freshness necessary to make balanced, elegant wines. The rain during the month of September created some challenges for the winemaking, so extra attention was put on the harvest and selection of the grapes in the vineyards, which was all done by hand.

Fermented in stainless steel tanks for 5 days, with maceration occurring at up to 28°C. 100% destemmed grapes. Not filtered. Bottled in January 2017. Winemaker: Cláudia Quevedo

Press comments

This delivers a lovely core of plum, anise, blueberry and alai berry flavors, allied to a refined and silky structure. A light mint note weaves through the finish. Graceful and pure. Best from 2022 through 2032; Wine Spectator: 91 points; Feb. 2017

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