

# Quevedo

## Reserve Ruby Port

**Vineyards** - Quinta Vale d'Agodinho, Mós and Alegria

**Grapes / Varieties** - Touriga Franca (25%), Tinta Roriz (25%), Tinta Barroca (15%), Touriga Nacional (10%), Tinto Cão (5%), Other (20%).

**Total acidity** - 4,18(g/l) **Alc.** - 19,5% **pH** - 3,45 **RS** - 104(g/l)

**Bottle shelf after opening:** up to 2 months

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

### Tasting notes

Color: dark ruby

Flavour: strong concentration of wild fruit, such as blueberry, blackberry and cherry and dark spices

In the mouth it is really fresh with lingering tannins that are very well balanced with acidity.

### Winemaking details

Totally destemmed and crushed grapes, followed by a slow fermentation with temperature control up to 26°C degrees. Aged in stainless steel tanks. Bottled periodically after a soft filtration.

Winemaker: Cláudia Quevedo



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