

Quevedo

Rosé Port

Vineyards - mainly Quinta da Trovisca

Grapes / Varieties - Touriga Nacional (40%), Touriga Franca (30%), Sousão (30%)

Quantity produced - 40.000 x 75cl

Total acidity - 3,74(g/l) **Alc.** - 19,5% **pH** - 3,55 **RS** - 85(g/l)

Bottle shelf after opening: up to 1 month

Tasting notes

Color: delicate raspberry color

Flavour: tropical notes combined with a mild flavour of raspberry and strawberry

On the palate is fresh with delicious ripe strawberry and raspberry fruit flavors, and nuances of tropical fruits

Winemaking details

Grapes and crushed and few hours after the juice is decanted to limited contact with the skin and avoid too much color extraction; it fermented at a cold temperature for 10 days

Winemaker: Cláudia Quevedo

Press comments

Quevedo's pink port shows a modest , but fresh - floral nose. On the palate, spicy , fresh , integrated notes. Round finish. Very Nice! 15/20. From Weinwisser, July 2011;

The Portuguese have a refreshing solution for summery waiting for food : " Portonic " , a mixture of white port and tonic. Great thing - but even better : the new port in pink. Fruity, aromatic and simply brilliant in color. Serve it cold on ice - especially trendy : on crushed ice! From Essen & Trinken June 2011

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