

# 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

Flavor: tropical notes combined with a mild flavor 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 are crushed, and within a few hours, the juice is decanted to limit contact with the skin to 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 Weinwiser, 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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