



QUEVEDO

Vintage 2015

Grapes varieties – Touriga Franca (30%), Touriga Nacional (20%), Tinta Roriz (15%), Sousão (5%) Tinto Cão (5%), Tinta Barroca (5%) Others (20%)

Total Acidity – 4,20(g/l) **Alc.** - 19,5% **pH** - 3,69 **RS**- 91(g/l)

Try it with: chocolate, blue cheeses

Tasting notes

Colour: dark red with hints of purple

It has a rich nose of ripe fruits like blueberry, cherry, plum, a touch of cacao, and wild flowers

On the palate it is full, intense and persistent, presenting fine and round tannins. Long finish with chocolate notes.

Winemaking details

The year 2015 was very atypical; there was a very cold and dry winter followed by an abnormally hot and dry spring and summer.

Maturation was very slow, which forced us to wait a certain time before determining a sure date for the harvest.

The rain in the middle of September was helpful in completing the perfect grape maturation.

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



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