

# What the press said about QUEVEDO in 2015

**Quevedo 30 Year Old White Port** (...) The winery doesn't have much actual information on this white Port because their "grandparents were raging some.... without any economic reason, just because they didn't know what to do with them." Sometimes white Ports were hard to sell. The winery is now bottling them, producing just 1.260 bottles in 500-milliliter sizes with a bar top cork. It's terrific. Tasted with some others in the category, this wasn't the most complex, but it was tightly wound, fresh and nicely concentrated. Surprisingly light in color for a 30, it is lingering on the beautiful finish with lifted and flavorful fruit. It just doesn't seem to want to let go on the finish. you have to beg, plead and wheedle. Then, what the heck, have another sip. It's a beauty. If I had a quibble, small one though it might be, it didn't seem to hold its focus as well as it aired and warmed. Not that typical for the category, these can age very well if there are no problems with the cork and warmed, but they are not expected to be aged. They are completely ready to drink. Don't hesitate to dive in. **93 points.** From: Mark Squires, **eRobert Parker**, December 2015;

**Quevedo Crusted** (...) Showing fine focus and significant power, this has a Vintage Port feel, without the vintage price or single vintage date. (That's the point...) Tight, crisp and intense, this has a beautiful flavour underneath the haze of tannins. Aromatic and finishing with a bit of sugar, it is an undeveloped Port that needs some more time in bottle. It has fine flavour and plenty of power, but if I had a quibble, the alcohol does seem to pop up here and there. It gives this a hard edge at times. I would still bet on this, but it does require some patience. It seems to have a bright future if it matures as well as I think it will. Give it a few more years to settle down and then it should drink well over the next 20 years or so, maybe more. We'll see when we get there. **90 points.** From: Mark Squires, **eRobert Parker**, December 2015;

**Quevedo Quinta Vale d'Agodinho Vintage 2013** (...) Claudia's 2013 is brisk and structured, tingling with acidity and the green, esteval-like edges of a young Douro Superior wine. The red fruit is juicy and rich, rounding out a broad texture. **Wine & Spirits: 90 points;** December 2015;



Quevedo  
LBV 2011



Oscar's  
red 2013

**Quevedo LBV 2011** (...) This is a beautifully focused LBV with a real backbone, fine concentration and intense flavours on the finish. The texture is particularly seductive and velvety. Full bodied and lingering on that finish, it should drink well for the next 15-20 years or so. Forget about "LBV..." I think this one of my favourite Ports yet from Quevedo, period. The winery's comment on the back label that it can age "for several years" seems far too modest. It's a beauty and it is another super LBV in this report. It drank far better the next day, by the way. It should be a super value at typical retail prices. It might yet be entitled to an uptick. **93 points.** From: Mark Squires, **eRobert Parker**, December 2015;

**Quevedo LBV 2011** Bottled 2015. 95% opaque with a red core and a hint of scarlet on the rim. Served slightly warm the alcohol on the nose gives a minty / eucalyptus edge to the lush blueberry. A wonderful texture, as smooth as silk. Big tannins grip but are a lovely toasted and roasted nutty element to the luscious sweet fruit. the primary fruit leads on the aftertaste and the enormous finish. This is a huge LBV, perhaps Quevedo's best yet, and will reward time in the cellar. **92/100.** Tasted 05-Mar-15. From: **Alex Bridgeman, The Port Forum**, March 2015.

**Claudia's 2011 red** A ripe, tannic and herbal wine, this has been produced for aging. It shows a dark tannic side over the juicy black plum fruits and berry flavors. The wood aging shows in the way the wine smoothes out at the end, leaving a rich, full-bodied aftertaste. Drink from 2016. **91 points.** From: Roger Voss, **Wine Enthusiast**, December 2014



Quevedo  
Ruby Port



Quevedo LBV  
2011 - Best of the  
Year by FTLOP

**Quevedo Ruby Port** Juicy, with snappy plum and red berry flavors, accented by hints of anise. White pepper notes show on the finish. Drink now through 2019. Kim Martin; **Wine Spectator: 88 points;** September 2015;

**Claudia's red 2011** Touriga Franca, Tinta Roriz, Touriga Nacional, Tinto Cão, Tinta Amarela se marient harmonieusement dans cette cuvée bien personnelle portant le nom de sa vinificatrice. Elle apparaît dans une robe sombre à franges mauves, son nez laisse filtrer des baies sauvages bien mûres, suivent gentiment quelques épices et l'olive noire. En bouche, la matière est jolie, aucune sur-extraction ne se manifeste; nuance, délicatesse et fraîcheur sont de la partie. Bravo! Bien loin du style «Douro bulldozer», il ne tire que 13° mais le vin n'est pourtant pas «fluët», bien au contraire, disons qu'il assume parfaitement sa part de féminité. In Vino Veritas.