



QUEVEDO

Q Grande Reserva

Vineyards – Quinta Vale d'Agodinho

Grapes varieties - Touriga Franca (30%) , Tinta Roriz (20%) ,
Touriga Nacional (50%)

Total Acidity - 5,4(g/l) **Alc.** - 14,5% **pH** - 3,63

Tasting notes

Color: Ink, dark purple

Aroma: The nose presents us a blackberry and plum fruit with a touch of spice. A rich, intense and powerful wine.

The palate is full of dark fruit and chocolate that persist to a long tannin finish.

Winemaking details

Wet winter and spring, followed by some moisture during flowering brought the freshness necessary to make balanced, elegant wines. The rain during the month of September created some challenges for the winemaking. Extra attention was put on the hand made harvest and selection of the grapes in the vineyards, then fermented in stainless steel tanks for 10 days, with long maceration occurring at around 25°C. Low pumping in order to avoid extraction of dry tannins. Matured for 12 months in new 500 liters French oak cask. Bottled in July 2016
Winemaker: Teresa Batista

Press comment

Showing modest concentration, but good mid-palate finesse, there is focused 2014 that seems to be lacking a bit in fruit and flavor.

It is still a nice step up, however, from the Claudia's also reviewed. This is more of a backbone, plus a longer finish. It has some chance to develop and become more expressive, but it isn't all the way there yet. Give it a year or two in the cellar if you can.

89 points. From: Mark Squires, Wine Advocate, December 2016

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