

VINEYARDS

Quinta Vale d'Agodinho

GRAPES / VARIETIES

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

OTHERS

Total Ac. – 5,4(g/l) Alc. – 14,5% pH – 3,63

TASTING NOTES

Colour: Ink, dark purple

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
moister 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.
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 14
months in new 500 liters French oak cask.
Bottled in July 2016

Drink at 16°C

Winemaker: Teresa Batista

PRESS COMMENTS

"Aged for 14 months in large new-wood
barrels, this wine from Quevedo siblings is
lush and generous, with swathes of ripe, rich
fruit. Firm tanins promise further aging, while
the juice fruitiness shines strongly. Drink
from 2019."

93 Points, R.V., "Wines Enthusiast", October
2017

