

Quevedo

10 Year Old Tawny Port

Vineyards - Quinta Senhora do Rosário

Grapes / Varieties - Touriga Franca (25%), Tinta Roriz (25%), Touriga Nacional (5%), Tinto Cão (5%), Tinta Barroca (20%), Others (20%)

Total acidity - 4,35(g/l) **Alc.** - 19,5% **pH** - 3,42 **RS** - 111(g/l)

Bottle shelf after opening: up to 3 months

Try it with: dessert, nuts or cheeses

Tasting notes

Color: light brown with hints of orange

Flavour: very balanced with flavors of dried fruit, cinnamon and a certain floral note. Well defined aromas of wood, resulting from ageing in very old oak

On the palate light coffee beans. Nice lingering finish.

Winemaking details

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 28° C degrees. Soft filtration.

Winemaker: Cláudia Quevedo

Press comments

Strawberry red with slight bricking throughout, from the appearance, I'd never have guessed it was a tawny. Bright and youthful notes of cherry and raspberry fruit, seasoned by cocoa powder and toffee aromas. We drank this slowly, and initially there was not much tawny character apparent, far more Ruby Reserve characteristics. But an hour into the bottle, it softened significantly and had me consider decanting my next bottle for an hour, maybe two. It opened to reveal a soft, stylish and luscious young tawny Port. My friends were wowed by this Quevedo and asked where they could buy some. Sublimely smooth, poised and crisp balancing acidity, with a long and sweet red fruited finish with a drop of caramelization that added depth to the aftertaste. 92 points. Roy Hersh, March 2013.

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