

Quevedo

Lágrima Port

Vineyards - mainly Quinta da Trovisca

Grapes / Varieties - Gouveio (20%), Malvasia Fina (18%), Moscatel Galego (15%), Rabigato (15%), Donzelinho (10%), Viosinho (10%), Códega (10%), Others (2%).

Total acidity - 3,2(g/l) **Alc.** - 19,5% **pH** - 3,66 **RS** - 142(g/l)

Tasting notes

Color: medium straw

Sweet honey flavor, white fruit nuances that resemble pear or apple jam.

On the mouth it thick and rich, with the fruity predominating. Full bodied and sweet finish.

Winemaking details

Totally destemmed and crushed grapes, followed by a slow fermentation with skin contact. Fermentation temperature controlled up to 22°C degrees. Soft filtration.

Winemaker: Cláudia Quevedo



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