

Quevedo

Colheita 1974

Vineyards - Undetermined

Grapes / Varieties - Undetermined

Quantity produced - 733 x 75cl

Total acidity - 3,92(g/l) Alc. - 19,5% pH - 3,63 RS - 100(g/l)

Bottle shelf after opening: up to 4 months

Try it with: chocolate, nuts or cheese

Tasting notes

Color: amber, dark gold

Flavor: Flavors of nuts, caramel and tobacco, all gently integrated in an intense and elegant bouquet.

On the palate it shows a smooth caramel taste, complemented with almond, walnut and a touch of coffee, resulting in a persistent Port.

Winemaking details

A very generous harvest produced elegant wines under normal weather condition throughout the year.

Very difficult to give precise information about this. Fermented in granite lagares. No filtration.

Winemaker responsible for racking and bottling: Cláudia Quevedo

This unique Single Harvest Tawny made with care and love by our ancestors was bottled to bring to your table a bit of the history of the Douro valley. Enjoy it and share among friends, as there are very few bottles left of this Port.



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