

Quevedo

Colheita 1992

Vineyards - Quinta Vale d'Agodinho

Grapes / Varieties - Touriga Franca (35%), Tinta Roriz (20%),
Touriga Nacional (15%), Tinta Barroca (10%), Tinto Cão (8%),
Other (12%).

Quantity produced - 13.300 x 75cl

Total acidity - 5,26(g/l) Alc. - 19,5% pH - 3,02 RS - 101(g/l)

Bottle shelf after opening: up to 4 months

Try it with: chocolate, nuts or cheese

Tasting notes

Color: light brown with hints of amber

Flavor: Flavors of nuts with a mahogany essence and a lovely light molasses note. It's a smooth and rich Port with a touch of smoke.

On the palate it shows light coffee beans and spices, resulting in a lingering finish Port.

Winemaking details

A very dry Winter panicked vines and producers but a wet August helped to balance grapes for a very good harvest.

Totally destemmed grapes followed by a slow fermentation with temperature control up to 26°C degrees. Unfiltered. Last bottling was in July 2012.

Winemaker: Oscar Quevedo

Press comments

Cask sample. This was a cask sample which Oscar Quevedo had sent to me by way of Vinologia and how often do you get to try 16 year old bottled cask samples of any wine? I can't begin to describe the color as we sat beneath the bridge on the Porto side, sipping and talking during the wee hours our first night in country (Andy/Stewart/Roy). Nutty with a mahogany essence and a lovely light molasses note. Smooth, smoky and rich. Slightly hot and that was the only drawback, but obviously we did not get to decant this and maybe a pop and pour scenario hurt this slightly. I am looking forward to trying this again someday. Good length on the finish and overall, it was a nice young Colheita. 90 points. Roy Hersh, September 2008



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