

Quevedo

Colheita 2000

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 - 18.900 x 75cl

Total acidity - 4,62(g/l) Alc. - 19,5% pH - 3,24 RS - 103(g/l)

Bottle shelf after opening: up to 4 months

Try it with: chocolate, nuts or cheese

Tasting notes

Color: medium brown with hints of pomegranate color

Flavor: the nose shows cherry and dry raspberry combined with subtle notes of nuts, such as almonds. On the palate it is fresh and rich with a long finish reminding chocolate. This is a Colheita that will age well in bottle.

Winemaking details

An absolutely dry winter was compensated by a very wet spring. Summer was mild and great for grape ripening. Totally destemmed grapes followed by a slow fermentation with temperature control up to 27°C degrees. Not filtered. Last bottling was in November 2013.

Winemaker: Claudia Quevedo



quevedoportwine.com

 @quevedo

 /quevedoport

 /quevedowines