

Quevedo

Crusted Port

Vineyards - Quinta Vale d'Agodinho

Grapes / Varieties - Estimated as following: Touriga Nacional (25%), Touriga Franca (25%), Tinta Roriz (18%) Tinto Cão (8%), Tinta Barroca (8%), Others (16%).

Quantity produced - 3.168 x 75cl;

Total acidity - 4,11(g/l) Alc. - 20,0% pH - 3,54 RS - 80(g/l)

Try it with: chocolate, blue cheese

Tasting notes

Color: dark garnet color, almost opaque;

Flavor: wild black berries notes among cherries, violets and a touch of spicy fragrance;

On the palate: full bodied and intense, showing corpulence and concentration. The black and red fruits are present throughout the tasting, always clean and refreshing. Tannins are smooth and elegant, finishing like velvet.

Winemaking details

Crusted Port results from the blending of young Ports with similarities to Vintage Port. Instead of using a single vintage Port, as we do for the Vintage style, our Crusted aggregates four different Vintage Ports: 30% 2008, 30% 2009, 30% 2010 and 10% 2011. It was bottled in 2012 and matured for three years in our cellar. Only after this period it can be released.

Totally destemmed grapes followed by a slow fermentation with temperature control up to 28°C degrees. Not filtered.

Winemaker: Cláudia Quevedo

Press comments

(...) Showing fine focus and significant power, this has a Vintage Port feel, without the vintage price or single vintage date. (That's the point...) Tight, crisp and intense, this has a beautiful flavour underneath

the haze of tannins. Aromatic and finishing with a bit of sugar, it is an undeveloped Port that needs some more time in bottle. It has fine flavour and plenty of power, but if I had a quibble, the alcohol does seem to pop up here and there. It gives this a hard edge at times. I would still bet on this, but it does require some patience. It seems to have a bright future if it matures as well as I think it will. Give it a few more years to settle down and then it should drink well over the next 20 years or so, maybe more. We'll see when we get there. 90 points. From: Mark Squires, eRobert Parker, December 2015;



quevedoportwine.com

 @quevedo

 /quevedoport

 /quevedowines