

Quevedo

LBV 2011

Vineyards - Quinta Vale d'Agodinho, Trovisca, Mós

Grapes / Varieties - Touriga Nacional (25%), Touriga Franca (25%), Tinta Roriz (15%), Tinta Barroca (10%), Tinto Cão (5%), Other (20%).

Quantity produced - 20.000 x 75cl; 10.000 x 37,5cl

Total acidity - 4,29(g/l) Alc. - 19,5% pH - 3,41 RS - 106(g/l)

Bottle shelf after opening: up to 2 months

Try it with: chocolate, blue cheese

Tasting notes

Colour: dark, bright ruby red

Flavour: vibrant rich red fruit aromas on the nose, such as blackberries and cherries, combined with a spicy touch which adds extra complexity;

On the palate is intense with lots of dark fruit and spice notes balanced by well structured tannins, leading to a long and firm finish.

Winemaking details

The 2011 harvest was close to perfect in terms of weather, which is one of the most important variables in winemaking. A long and cold winter with plenty of rain created water reserves in the soil, followed by a warm spring and a mild start to the summer. Temperatures rose in August, but a couple of showers in mid August and early September helped restore the vines. After the last rain, it was dry and perfect for the harvest, which started on September 5th.

Totally destemmed and crushed grapes, followed by a slow fermentation with temperature control up to 27°C degrees. Aged in 14.000 oak vat. Soft filtration and bottling in April 2015. Winemaker: Cláudia Quevedo

Press comments

(...) This is a beautifully focused LBV with a real backbone, fine concentration and intense flavours on the finish. The texture is particularly seductive and velvety. Full bodied and lingering on that finish, it should drink well for the next 15-20 years or so. Forget about "LBV..." I think this one of my favourite Ports yet from Quevedo, period. The winery's comment on the back label that it can age "for several years" seems far too modest. It's a beauty and it is another super LBV in this report. It drank far better the next day, by the way. It should be a super value at typical retail prices. It might yet be entitled to an uptick. 93 points. From: Mark Squires, eRobert Parker, December 2015;

Bottled 2015. 95% opaque with a red core and a hint of scarlet on the rim. Served slightly warm the alcohol on the nose gives a minty / eucalyptus edge to the lush blueberry. A wonderful texture, as smooth as silk. Big tannins grip but are a lovely toasted and roasted nutty element to the luscious sweet fruit. the primary fruit leads on the aftertaste and the enormous finish. This is a huge LBV, perhaps Quevedo's best yet, and will reward time in the cellar. 92/100. Tasted 05-Mar-15. From: Alex Bridgeman, The Port Forum, March 2015.



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