

# Quevedo

## LBV 2012

Vineyards - Quinta Vale d'Agodinho and Quinta das Mós

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

Quantity produced - 22.500 x 75cl; 11.000 x 37,5cl

Total acidity - 4,10(g/l) Alc. - 19,5% pH - 3,63 RS - 97(g/l)

Bottle shelf after opening: up to 2 months

Try it with: chocolate, blue cheese

### Tasting notes

Color: intense ruby red

Flavor: concentration of red fruit such as raspberry and strawberry, with hints of black pepper.

On the palate: full-bodied with good structure, lots of tannins and again plenty of fruit flavors. Fine acidity with great length and a spicy finish.

### Winemaking details

2012 was a very dry year with around 50% less than the average annual rainfall. Vines produced 35% less than average. The maturation was about a couple of weeks behind, as the flowering and color changing arrived later. The phenolic maturity was a bit behind the alcoholic, meaning that grapes showed a higher potential alcohol when reaching the perfect (if that exists) harvest timing.

Harvest started on the 17th of September.

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 September 2016.

Winemaker: Cláudia Quevedo



[quevedoportwine.com](http://quevedoportwine.com)

 @quevedo

 /quevedoport

 /quevedowines