

Quevedo

Quinta Vale d'Agodinho - Vintage 2010

Vineyards - Quinta Vale d'Agodinho

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

Quantity produced - 4.000 x 75cl

Total acidity - 5,07(g/l) Alc. - 19,5% pH - 3,58 RS - 108(g/l)

Try it with: chocolate, blue cheese

Tasting notes

Color: dark ruby, almost ink

Flavor: fresh wild berries, violets and lavender

On the palate: compact, very rich and intense, with the tannins totally dominated by the fruit. It is fresh and it has a long, lingering aftertaste.

Winemaking details

The long and very wet Winter helped to create the water reserves the vines needed during the very hot and dry days of August.

Totally destemmed grapes followed by a slow fermentation with temperature control up to 28°C degrees. Not filtered. Bottled in June 2012.

Winemaker: Cláudia Quevedo

Press comments

Clear, intense ruby colour. Intense in ripe black fruits and candied fruit, black plum, figs, and in floral notes reminding of violets and heath, elegant. The mouth reveals the dark chocolate and the mulberries, tobacco leaf, balsamic notes, which join the aromatic profile, great acidity and plenty of freshness, smooth tannins, powerful finish. 17.7 points, Best of the Tasting. From Revista Paixão pelo Vinho, February 2012, Portugal;

Bright, dark, blackish purple color. Berry flavours, rich, clean perfume, real fruit bomb, intense and vibrant. Very good texture, rich tannins. Repeatedly striking fruity predominating fresh cherries. Sturdy, yet with lively flavors, beautiful long dark chocolate finish. Not yet ripe for consumption, rather conceal the basement for up to ten years! 17,67 points, Best of the tasting. Vince, September 2014.



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