

# Quevedo

## Quinta Vale d'Agodinho - Vintage 2013

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 - 50 x 600cl; 200 x 150cl; 10.200 x 75cl; 2.000 x 37,5cl

Total acidity - 4,34(g/l) Alc. - 19,5% pH - 3,63 RS - 95(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 2015.

Winemaker: Cláudia Quevedo

### Press comments

The first Douro vineyard that Oscar Quevedo and his wife, Beatriz Morais, bought was in 1977; later, they settled in S. João de Pesqueira, planting Quinta Vale d'Agodinho in the Douro Superior in 1983. Their daughter, Claudia, studied enology and started making the wines here in 1999. Her 2013 is brisk and structured, tingling with acidity and the green, esteva-like edges of a young Douro Superior wine. The red fruit is juicy and rich, rounding out a broad texture; Wine & Spirits: 90 points; Dec. 2015



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