

COLHEITA

This Colheita made from the exceptional harvest of 2007 was sourced from grapes coming from our main estate, Quinta Vale D'Agodinho. You'll be impressed by how fresh and floral it is.



2007

TASTING NOTES

COLOUR

Red brick

AROMA

Very complex with floral notes, dried fruits, fresh nuts, hazelnuts, candied figs, dried cherries.

PALATE

This Colheita displays perfectly Quevedo's style. It expresses a very young profile of sundried red fruits, raisins with a touch of mocha and cinnamon. It is sweet and round, with a long aftertaste that shows hints of vanilla and remainders of a tannic bite.

TECHNICAL INFORMATION

GRAPE VARIETIES

Touriga Franca (35%), Tinta Roriz (20%), Touriga Nacional (15%), Tinta Barroca (10%), Tinto Cão (8%), Others (12%)

SPECIFICATIONS

Alcohol - 19,18% Total Acidity - 3,9 (g/l) pH - 3,66 Residual Sugar - 112 (g/l)

WINEMAKING DETAILS

Viticulture:

Hand-harvested, sustainable and dry farmed grapes from own vineyards and sourced from neighbours.

Fermentation:

Totally destemmed grapes and fermented on the native yeast.

Aging:

Remained for two years in the stainless steel tanks. Then, this Port was moved to seasoned chesnut barrels and casks to age for 14 years, where it slowly developed more complexity through micro-oxydation. Filtered.

Winemaker:

Cláudia Quevedo

FOOD PAIRING

Cheeses, tiramisù, desserts with cinnamon