QUEVEDO
Friendology Forever

ROSÉ PORT

Our Porto Rosé is made exclusively from red grapes, fermented at low temperature in order to preserve the most delicate fruit aromas. It's tremendously easy to drink, either by itself or as a cocktail.

TASTING NOTES

COLOUR
Salmon color

AROMA
A very inviting nose with aromas of field strawberries and watermelon, fresh and easy.

PALATE
Easy and light on the palate, yet having that classic velvety Port texture. This Port is fun to drink and has serious and pure aromas of young red fruits and tropical fruits. Perfect for hot summer days or in cocktails.

TECHNICAL INFORMATION

GRAPE VARIETIES
Touriga Nacional (30%), Touriga Franca (30%), Tinta Roriz (30%), Tinta Barroca (10%)

SPECIFICATIONS
Alcohol - 18,50% Total Acidity - 3,85 (g/l)
pH - 3,56 Residual Sugar - 84 (g/l)

WINEMAKING DETAILS
Viticulture:
Hand-harvested, sustainably-grown grapes from owned and sourced vineyards.

Fermentation:
Grapes were destemmed, crushed, decanted and fermented on the native yeasts in stainless steel tanks.

Aging:
Aged in stainless steel tanks for 6 months. Filtered at bottling.

Winemaker:
Claúdia Quevedo

FOOD PAIRING
Melon & Ham, salty appetizers, fruit salad