

Quevedo



Late Bottled Vintage Port 2003

Produced exclusively from the harvest of 2003 and bottled four years later, LBV port is ready for enjoying. Nevertheless, due to its full body, it will continue its ageing process in bottle for many years. Its present shade of deep ruby, characteristic of its early years, will give rise to a lighter ruby colour, similar to that of pomegranate.

Tasting Notes

Color: dark ruby

Flavour: strong concentration of black fruit such as plum or cherry, with hints of smoke and anise. A touch of violet becomes discernible after a few minutes.

On the palate: smooth and soft with notes of blueberry, earth, raspberry and hints of pepper. Excellent acidity with great length and a sweet finish.

Elaboration

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 86 °F degrees. Soft filtration. Bottled in December 2007.

Varietals

Touriga Nacional (30%), Touriga Franca (25%), Tinta Roriz (15%) Tinto Cão (5%), Tinta Barroca (5%), Others (20%)

Pairing Suggestions

Braised plums

Quince jelly with cheese

Steak tartar of beef

Mild goats cheese

Other Information

Alcohol 19,0%

Total acidity 4,37(g/l. tartaric acid)

pH 3,38

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