

Quevedo



White Port

After ageing for 4 years in stainless steel vats, isolated from any oxygen source in order to avoid changes in its color, we bottled Quevedo White, sweet and aromatic, a port to drink chilled or on the rocks.

Tasting Notes

Color: light straw

Sweet flavor that is similar to honey and jelly. White fruit nuances that resemble pear or apple jam.

On the mouth it has a fruity intensity, with a great balance between acidity and sweetness. Full and structured finish

Try Quevedo White with $\frac{3}{4}$ of tonic and $\frac{1}{4}$ port, ice and fresh mint.

Elaboration

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 71 °F degrees. Soft filtration. Bottled in February 2008.

Varietals

Gouveio (20%), Malvasia Fina (18%), Moscatel Galego (15%), Rabigato (15%), Donzelinho (10%), Viosinho (10%), Códéga (10%), Others (2%).

Pairing Suggestions

Raspberry with honey

Kiwi with coconut

Baked peach

Cured ham with melon

Braised pineapple

Seafood canapé

Other Information

Alcohol 19,47%

Total acidity 3,49(g/l. tartaric acid)

pH 3,43

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