

# Quevedo



## Douro – Quinta Vale D'Agodinho 2003

This Quinta Vale d'Agodinho Grande Escolha 2003 it is an excellent wine, successfully competing with the other great wines of the Douro.

## Tasting Notes

Color: dark ruby

Flavor: very intense flavors of ripe fruit, such as blackberry, fig or black plum, with well balanced oak, and a soothing freshness, evocative of mint. On the palate it keeps its fruity structure, nice tannins and a lingering finish.

## Elaboration

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 86 °F degrees during 25 days. Soft filtration. Bottled in July 2006 after ageing 8 months in small French oak barrels.

## Varietals

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

## Pairing Suggestions

Red meat dishes

Soft cheese

## Other Information

Alcohol 15,0%

Total acidity 5,92(g/l. tartaric acid)

pH 3,52

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