

Quevedo

White Port

Vineyards - mainly Quinta da Trovisca

Grapes / Varieties - Gouveio (20%), Malvasia Fina (18%), Moscatel Galego (15%), Rabigato (15%), Donzelinho (10%), Viosinho (10%), Códrega (10%), Others (2%).

Total acidity - 3,49(g/l) **Alc.** - 19,5% **pH** - 3,43 **RS** - 99(g/l)

Bottle shelf after opening: up to 2 months

Try it chilled as an aperitif, with foie gras or with dessert

Tasting notes

Color: light straw

Sweet flavour 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 3/4 of tonic and 1/4 port, ice and fresh mint.

Winemaking details

Totally destemmed and crushed grapes, followed by a slow fermentation with skin contact. Fermentation temperature controlled up to 22°C degrees. Soft filtration. Winemaker: Cláudia Quevedo



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