QUEVEDO

Friendology Forever

COLHEITA

CAPACITY:750ML

Indulge in the full-bodied character of Colheita 2008, featuring a complex nose of chestnut, spices, dry grape, fig, and plum. Aged in both oak and chestnut wood barrels, this wine boasts a unique profile with noticeable tannins and a gradual transition from fresh fruit notes to drier, nuttier flavors. With remarkable aging potential, it promises to unveil increasingly intricate complexities over time.



2008

TASTING NOTES

COLOUR
Intense brick color

AROMA
Complex nose of chestnut, spices, dry grape, fig, and plum.

PALATE
The wine's full-bodied character is apparent on the palate, and it presents noticeable tannins that contribute to its elegant quality. Towards the end, the wine mellows, with dried fruits such as fig and plum making an appearance. There are still some fresh notes from the harvest that can still be detected, while the wine slowly transitions towards drier notes and nuts as it evolves.

PRESS COMMENTS & ACCOLADES

REVISTA DE VINHOS
91/100

WINE ENTHUSIAST
91/100

TECHNICAL INFORMATION

SPECIFICATIONS
Alcohol - 21.00% Total Acidity - 4.4 (g/l) pH - 3.45 Residual Sugar - 96 (g/l) Contains Sulfites

WINEMAKING DETAILS
Viticulture:
A good year for viticulture in the Douro Valley, with a mild winter, warm and dry summer, and well-structured wines with good aging potential. The resulting Port wines were full-bodied and rich, with depth of flavor and good balance.

Fermentation:
The wine underwent fermentation in stainless steel vats to maintain its purity and quality. Afterward, it was aged using two distinct methods.

Aging:
Some of the wine was aged in small 250 liter oak barrels, which imparted a unique character and depth to the wine. Meanwhile, another portion was aged in larger barrels made of chestnut wood, contributing to the wine's complexity and richness. The result is a well-balanced wine with a unique profile.

Winemaker:
Claudia Quevedo