QUEVEDO
Friendology Forever

40 YEAR OLD TAWNY PORT

The 40 year old Port combines the talent of 3 generations. João, Oscar Sr. and Cláudia combined their effort in the cellar to blend this balanced, intense and complex very old Tawny, pairing the concentration from Port wine aging in the Douro with the elegant style of Quevedo's Tawny.



TASTING NOTES

COLOUR
Amber with green hints

AROMA
A complex and intense expression with notes of citrus marmalade, dry fruits, nutmeg, marzipan and almond essence.

PALATE
Sharp entrance due to the high acidity built through all the years of evaporation in the casks. Quickly the Port becomes very smooth, balanced by its sweetness and the appereance of the dry fruits, grilled nuts and caramel flavors. From the midpalate, it evolves to cloves, ground coffee, and bitter almonds. The many layers of flavours build towards an explosive finish, taken over by the citrus, cinnamon and ginger notes that linger persistently.

PRESS COMMENTS & ACCOLADES

TAWNY 40 YEAR OLD
95/100

Wine Enthusiast

TAWNY 40 YEAR OLD
94/100

Wine Advocate

TECHNICAL INFORMATION

GRAPE VARIETIES
Undetermined

SPECIFICATIONS
Alcohol - 21,5% Total Acidity - 5,9 (g/l) pH - 3,45 Residual Sugar - 139 (g/l)

WINEMAKING DETAILS
Viticulture:
Hand-harvested, sustainable and dry farmed grapes.

Fermentation:
Fermented in traditional Granite Vats (Lagares).

Aging:
Aged and matured in seasoned chestnut wood casks. This Tawny was blended with other vintages, making an average of 40 years aging time. No filtration.
Masterblender: Claudia Quevedo

FOOD PAIRING
Foie gras, lemon pie, cheese

Lambrecht
WINES & SPIRITS
SINT-MARTENS-LATEM