

COLHEITA

The year 1994 holds a unique significance in the Douro Valley, giving rise to one of the finest Port wines in our collection – unequivocally cherished by our father. This vintage, imbued with the concentrated richness and intricate layers characteristic of exceptional years, has been further refined through extended barrel aging. It stands as an impeccable choice to commemorate a milestone occasion.



1994

TASTING NOTES

COLOUR

Light brown with hints of orange

AROMA

Intense and complex with deep and rich aromas of figs, dried fruits, caramel and toffee, spices in the background.

PALATE

The palate shows spice, dried fruits, spices, cocoa and possesses a medium body, with cleansing acidity, soft resolved tannins and a silky smooth texture.

PRESS COMMENTS & ACCOLADES

COLHEITA 1994

92/100

Mark Squires

TECHNICAL INFORMATION

GRAPE VARIETIES

Touriga Franca (35%), Tinta Roriz (20%), Touriga Nacional (15%), Tinta Barroca (10%), Tinto Cão (8%), Other (12%)

SPECIFICATIONS

Alcohol - 19,5% Total Acidity - 5,03 (g/l) pH - 3,27 Residual Sugar - 94 (g/l)

WINEMAKING DETAILS

Viticulture:

This fantastic vintage started with heavy rain in Winter and again in May, which helped to drop yields. September was cool and dry, perfect for hand-harvesting grapes from Quinta Vale d'Agodinho vineyard. This is an iconic family-owned vineyard, field blend, dry farmed and terrace planted on the shore of the Douro river in Ferradosa area.

Fermentation:

Fermented on the native yeasts in stainless steel tanks.

Aging:

Remained for two years aging in the stainless steel tanks. Once most of the natural decantion was finished, this Port was moved to seasoned oak balseiro and casks to age for more 13 years until bottling in 2009. Unfiltered.

Winemaker:

Oscar Quevedo Sr.

FOOD PAIRING

Chocolate, nuts or cheese

