



Quinta do Tedo

Porto Fine Tawny

Technical Sheet

Wine:	Quinta do Tedo Fine Tawny
Category:	Porto
Year:	Blended wines from 6 years average age.
Soil:	Schist
Climate:	Mediterranean: very low yearly rainfall (500mm), hot and dry summer.
Grapes:	Tinta Barroca, Touriga Franca, Tinta da Barca and Rufete.
Winemaking:	In traditional "lagars" with foot treading; pre-fermentation, line up maceration for 2 days and 2 days of fermentation with controlled temperature (29-31°C).
Ageing:	6 -7 years in 500-liter French oak casks.
Analysis:	Alcohol: 19% Residual sugars: 107 g/l Total acidity: 4,2 g/l (as tartaric acid) V.A.: 0,38 g/l (as acetic acid) pH: 3,49

Tasting

Colour:	Brick brown with amber and orange tones.
Bouquet/Flavours:	Dried fruit, dried figs, hazelnuts, walnuts, orange marmalade, notes of tangerine and spices (cinnamon and curry).
Mouth feel:	Soft, generous, voluminous, taste of hazelnut, some structure to keep an intense half mouth and a sweet, long and persistent finish.
Suggestions:	A Port to drink now and that can age 3-4 years in the bottle. Serve at 12 °c.
Enjoy with:	Alone as an aperitif at any time of the day! Or together with roasted almonds, onion marmalade on toast, warm or cold foie gras on toast, brandade-stuffed gougeres with romesco sauce; hard cheeses, to include gruyere, comté, parmigiano; creme brulee, nut tart. Recipes upon request.



Silver - International Wine Challenge 2011



Silver - Concours Mondial Bruxelles 2011



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Porto Tawny 20 Years

Technical Sheet



Wine:	Tawny 20 Years - Quinta do Tedo
Category:	Porto Wine
Year:	20 Years Old
Soil:	Schist
Climate:	Tempered mediterranean. Very low yearly rainfall (500mm), hot and dry summer.
Grapes:	Tinta Barroca, Touriga Franca and old vineyard.
Winemaking:	In traditional "lagars" with foot treading; pre-fermentation maceration for 2 days and 2 days of fermentation.
Production:	1230 bottles
Ageing:	20 years in 500-liter French oak barrels.
Analysis:	Alcohol: 20,0% Residual sugars: 118 g/l Total acidity: 4,2 g/l (as tartaric acid) V.A.: 0,50 g/l (as acetic acid) pH: 3,60 Caloric value: 164 kcal/100ml

Tasting

Colour:	Brownish with amber tones.
Bouquet/Flavours:	Complex aroma of hazel nuts, iodine, walnut, caramel, showing a great schist minerality combined with the light vanilla and marzipan notes.
Mouth feel:	Sweet racy structure, well balanced, silken, showing a deep concentration and a great complexity; long length and very intense finish.
Suggestions:	Mature, can age 8 to 10 years.
Enjoy with:	Almond or nut tart, foie gras on toast, hard cheeses-gruyere, comté, parmigiano, etc...

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Quinta do Tedo

Porto Ruby



Technical Sheet

Wine:	Quinta do Tedo Ruby
Category:	Porto
Year:	This wine is the result of blended wines of 4 years average age.
Soil:	Schist
Climate:	Mediterranean: very low yearly rainfall (500mm), hot and dry summer.
Grapes:	Touriga Nacional, Touriga Franca and Tinta Roriz.
Winemaking:	In traditional "lagars" with foot treading; pre-fermentation, line up maceration for 3 days and 3 days of fermentation with controlled temperature (30-31°C).
Ageing:	3 years in 7000-liter French oak tanks.
Analysis:	Alcohol: 19,50% Residual sugars: 103 g/l Total acidity: 4,4 g/l (as tartaric acid) V.A.: 0,30 g/l (as acetic acid) pH: 3,64

Tasting

Colour:	Deep ruby with strong red highlights.
Bouquet/Flavours:	Red fruit (strawberry, raspberry), black cherries and orange peel.
Mouth feel:	Soft, generous, good volume, red fruits flavours with orange zest, long and persistent finish.
Suggestions:	A Porto to drink now, and that can age 5 or 6 years in the bottle. Serve at 15°C.
Enjoy with:	Alone as an aperitif at any time of the day! Or with cheese, chocolate desserts, nougat, fruit tarts. Recipes upon request.



Silver – San Francisco International Wine Competition

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Quinta do Tedo

Porto Finest Reserve #31



Technical Sheet

Wine:	Quinta do Tedo Finest Reserve #31
Category:	Porto
Year:	A blend of 3 years
Soil:	Schist
Climate:	Mediterranean: very low yearly rainfall (500mm), hot and dry summer.
Grapes:	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão, Mourisco, Tinta Pomar and Rufete.
Winemaking:	In traditional "lagars" with foot treading; pre-fermentation, line up maceration for 3 days and 3 days of fermentation with controlled temperature (30-31°C).
Ageing:	3 last classic vintage years aged in 7000-liter tanks and 500-liter French oak barrels.
Analysis:	Alcohol: 19,5% Residual sugars: 104 g/l Total acidity: 4,2 g/l (as tartaric acid) V.A.: 0,27 g/l (as acetic acid) pH: 3,52

Tasting

Colour:	Brownish ruby with orange highlights.
Bouquet/Flavours:	Dried fruit, dried fig, orange marmalade, notes of black cherry, raspberry, dry tobacco leaves and vanilla.
Mouth feel:	Generous, good volume, good structure, dense, soft finish, long and persistent.
Suggestions:	Considered by J. Benoit as "The Vintage of the Poor Man's Port", a Porto to drink now and that can age 5 to 6 years in the bottle. Serve at 15°C.
Enjoy with:	Warm grilled figs on blue cheese toasts, poached figs with reduced sauce and vanilla ice cream, dense chocolate cake, chocolate mocha mousse, chocolate-covered orange peels. Recipes upon request.



Gold - Sélections Mondiales de vins de Canada

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Quinta do Tedo

Porto LBV 2007

Technical Sheet



Wine:	Quinta do Tedo Porto LBV 2007
Category:	Porto Wine
Year:	2007
Soil:	Schist
Climate:	Tempered Mediterranean: very low yearly rainfall (500mm), hot and dry summer
Grapes:	Touriga Nacional, Touriga Francesa, Tinta Roriz and old vines
Winemaking:	In traditional "lagars" with foot treading; pre-fermentation, maceration for 3 days and 3 days of fermentation.
Production:	12300 bottles
Ageing:	4 in 5000-liter French oak barrels.
Analysis:	Alcohol: 19.7% Residual sugars: 115g/l Total acidity: 4,2 g/l (as tartaric acid) V.A.: 0,23 g/l (as acetic acid) pH: 3,55 Caloric value: 157kcal/100ml

Tasting

Colour:	Deep ruby with purple highlights.
Bouquet/Flavours:	Black currant, black cherries, spicy; supported by an intense and complex grape aroma.
Mouth feel:	Generous, soft tannins, good balance between the tannins and the fruity character; medium acidity, intense, deep and rich, complex, racy structure. long and persistent finish.
Suggestions:	Ready to enjoy, ageing potential 8 – 10 more years in bottle. Open 30 minutes before serving at 15°C.
Enjoy with:	Chocolate cake, mousse au chocolate, hard cheese such as aged gouda, comté and parmigiano.

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Porto Vintage 2009

Technical Sheet



Wine:	Porto Vintage 2009 Quinta do Tedo
Category:	Porto Wine
Year:	2009
Soil:	Schist
Climate:	Tempered Mediterranean: very low yearly rainfall (500mm), hot and dry summer.
Grapes:	Toruga Nacional and the oldest vineyards (+40 years old)
Winemaking:	In traditional "lagars" with foot treading; Pre-fermentation, line up maceration for 3 days and 3 days of fermentation.
Production:	2100 bottles
Ageing:	2 years in 7000-liter French oak vats.
Analysis:	Alcohol: 19,50% Residual sugars: 127 g/l Total acidity: 4.95 g/l (as tartaric acid) V.A.: 0,3 g/l (as acetic acid) pH: 3.61 Caloric value: 164kcal/100ml

Tasting

Colour:	Deep ruby with purple highlights.
Bouquet/Flavours:	Intense aromas of black currants, blackberries, mineral, dense and complex; ginja (like a cherry) and grape aromas.
Mouth feel:	Full bodied, blackberry and blueberry, structured by juicy tannins, well balanced by the fresh acidity, every complex; long, intense and persistent finish.
Suggestions:	Enjoy this Vintage Port old or young, promises good bottle evolution for the next 15 to 20 years. When young for the first 7 to 10 years of its life, afterwards Vintage Port will go through an awkward phase from 7 to 10 years after vintage, when the crust is developing. Aerate 2 hours before serving if to be enjoyed when young, or decant if consumed when mature. Serve at 16°C.
Enjoy with:	Cheeses to include the blue family and aged cheeses; and desserts with chocolate, coffee, nut, caramel and/or cinnamon. When old (+20 years) and the tannins have softened, more delicate food can accompany, even fish!



93 pts - Wine Enthusiast *Cellar* Selection

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Porto Vintage 2011



Technical Sheet

Wine:	Porto Vintage 2011 Quinta do Tedo
Category:	Porto Wine
Year:	2011
Soil:	Schist
Climate:	Tempered Mediterranean: very low yearly rainfall (500mm), hot and dry summer.
Type of vines:	Toruga Nacional and the oldest vineyards (+40 years old)
Winemaking:	In traditional "lagars" with foot treading; Pre-fermentation maceration for 3 days and 3 days of fermentation.
Ageing:	2 years in 7000-liter French oak barrels.
Analysis:	Alcohol: 19,51% Residual sugars: 127 g/l Total acidity: 5.80 g/l (as tartaric acid) V.A.: 0,26 g/l (as acetic acid) pH: 3.65 Caloric value: 164kcal/100ml

Tasting

Colour:	Deep ruby with purple highlights.
Bouquet/Flavours:	Fruity, (black fruits) - black prunes, blackberries, ginja, black cherries very elegant and complex.
Mouth feel:	Soft, generous, very bulky, blackberry and blueberry savours, wood, structured by velvety tannins, long and persistent final.
Suggestions:	A Port wine which can be consumed now, and promises a good evolution in the bottle for the next 15 or 20 years.
Enjoy with:	Chocolate cake, and cheeses with strong flavours.

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Porto Vintage 2011 Savedra



Technical Sheet

Wine:	Porto Vintage 2011 Savedra Quinta do Tedo
Category:	Porto Wine
Year:	2011
Soil:	Schist
Climate:	Tempered Mediterranean: very low yearly rainfall (500mm), hot and dry summer.
Type of vines:	The oldest vineyards (+40 years old)
Winemaking:	In traditional "lagars" with foot treading; Pre-fermentation maceration of 3 days and 3 days of fermentation. Controlled temperature, hard treading (12 hours/4 days).
Ageing:	2 years in 7000-liter French oak tanks.
Analysis:	Alcohol: 19,60% Residual sugars: 132 g/l Total acidity: 5.20 g/l (as tartaric acid) V.A.: 0,25 g/l (as acetic acid) pH: 3.59 Dry Extract: 37.20 g/L Caloric value: 161 kcal/100ml

Tasting

Colour:	Deep ruby with purple highlights.
Bouquet/Flavours:	Strong and aromas of wild blackberries, dark chocolate, black plum and cedar.
Mouth feel:	Magnificent firm texture, austere structure, great balance between alcohol, acidity and sweetness, intense and complex, with notes of wet black schist and silica; a long length, with the tension and opulence; finish with high precision.
Suggestions:	A Port wine which can be consumed now, and promises a good evolution in the bottle for the next 35 years.
Enjoy with:	Chocolate cakes, and cheeses with strong flavours.

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Quinta do Tedo

Douro Red Doc 2008



Technical Sheet

Wine: Douro DOC 2008 Quinta do Tedo

Category: Douro DOC

Year: 2011

Soil: Schist

Climate: Mediterranean: very low yearly rainfall (500mm), hot and dry summer.

Grapes: 35% Touriga Nacional, 30% Touriga Franca and 35% Tinta Roriz.

Winemaking: Pre-fermentation, maceration for 3 days, alcoholic fermentation in rotating steel tanks with controlled temperature (29-30°C), maceration after fermentation 8 days. Malolactic fermentation in rotating steel tanks (40%) and in French oak barrels (60%).

Production: 10000 bottles

Ageing: 12 months in 225-liter French oak barrels, 30% new oak and 70% 1-year old oak.

Analysis: Alcohol 14 %
Total acidity 5,1 g/l (as tartaric acid)
V.A. 0,6 g/l (as acetic acid)
pH 3,60

Tasting

Colour: Deep ruby.

Bouquet/Flavours: Fruity, black fruit (black currants), vanilla, spice - white pepper

Mouth Feel: Full body, balanced, dense, ripened tannins, fruity, intense, complex, savoury notes, a very long and persistent finish with high precision.

Suggestions: Drink now or age until 2020/2022. Serve at 16°C.

Enjoy with: A very "friendly" food wine to accompany, for example: pork roast stuffed with prunes and apricots, grilled meats, marinated leg of lamb, chicken curry, pasta with beef or pork ragu, vegetable timbale with roasted tomatoes and grilled almonds. Recipes upon request.