



VINTAGE PORT 2024

CAPACITY: 750ML

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Vintage Port represents the pinnacle of the Douro, capturing the identity of a single year with precision.

The 2024 reflects Quevedo's commitment to balance and elegance, favouring freshness and structure over excess.

Crafted for ageing, it evolves in complexity while already showing the poise and drier character of our style.

Winemaker: Claudia Quevedo

WINE PROFILE:

- Drier style, reflecting Quevedo's less sweet house character
- Freshness and vibrant acidity
- Firm structure with excellent ageing potential
- Balanced expression of a harmonious year in our vineyards

TECHNICAL INFORMATION:

Viticulture:

The 2024 growing season in the Douro Valley was balanced and promising. A cool, wet winter replenished water reserves, followed by a mild spring with even budburst. Warm conditions and low disease pressure allowed for slow, steady ripening, with a brief summer heat spike managed through timely canopy work. Harvest began in late September, with healthy, concentrated fruit. The result is a wine of elegance, structure, vibrant acidity and refined tannins.

Fermentation:

Mostly crushed grapes and destemmed bunches. Spontaneous fermentation in stainless steel lagares (~28°C).

Aging:

Aged for 18 months in stainless steel vats. Bottled in: April 2026

Specifications:

Alcohol 19,5% | Total Acidity 4,1 (g/l) | pH 3,55 | Residual Sugar 87 (g/l) | Contains Sulfites

TASTING NOTES

COLOUR

Dark opaque ruby

AROMA

Aromatically expressive yet finely tuned, it opens with lifted notes of fresh blackberries, wild forest fruits, and delicate floral hints, supported by subtle layers of spice and dark chocolate.

PALATE

Remarkable balance, combining depth and structure with a drier profile than classic Vintage Port. Pure, focused fruit is framed by firm, well-integrated tannins and vibrant acidity, bringing freshness and definition. A wine of clarity and poise, preserving richness without excess sweetness.

SERVICE & FOOD PAIRING

Service temperature: 14°C

Pairs well with blue cheese (such as stilton), pepper steak, and dark Chocolate.



INGREDIENTS:

