

Quinta do Tedo Portugal



Dry Wines

- *DOC*: A blend of the old mixed vineyard (35%+/-), Touriga Francesa (20%+/-), then roughly equal parts of Tinta Barroca, Tinta Roriz, and Touriga Nacional. The wine is raised in 25-30% new oak and the rest in one-year-old barrels for some twelve months. Production averages between 900 and 1,600 cases per year.
- *DOC Reserva*: Based on Touriga Nacional (65%+/-), old mixed vineyard (25%+/-), and Tinta Cão (10%+/-), this is brought up in 75-80% new oak and the rest in two-year-old barrels for 18-24 months. Production averages 500 cases per year.
- *DOC Grand Reserva*: This is based on the really old mixed parcel named Savedra, with some 10% Touriga Nacional added, and brought up in 95-100% new oak barrels for 18-24 months. Production averages 275 cases per year.

Note that in any given year, the Reserva and Grand Reserva are never both made; it is one or the other (or, in the really difficult years, neither). This is a hard and fast rule to ensure quality.

Portos

- *Fine Tawny*: A blend of Tinta Barroca, Touriga Francesa, Tinta da Barca and Rufete that is aged in 500-liter French barrels. 15,000 bottles are produced annually.
- *Ruby*: A blend of Touriga Nacional, Touriga Franca and Tinta Roriz wines that is aged for three years in 5,000-liter French casks. 15,000 bottles are produced annually.
- *Finest Reserve*: Made from the previous three classic Port vintages and aged for a minimum of two years in 550-liter French barrels (*demi-muids*). This is a blend of Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinto Cão, Mourisco, Tinta Pomar and Rufete. This reserve is a Ruby-style wine, but of particularly high quality. Production averages 10,000 bottles.
- *Late Bottle Vintage*: Made from the large old vine parcel, which includes Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Roriz, Tinta Pomar, Tinta da Barca, Mourisco, Tinta Amarela, Rufete and Malvazia Preta. Aged 4-6 years in 7,000-liter French barrels. Production varies according to the year.

- *Vintage*: As a Single Quinta, Quinta do Tedo can declare a vintage whenever it chooses because its fruit is entirely estate grown. In recent years, it declared 1997, 1999, 2003, 2004, and 2007. The vintage is made from the large old vine parcel, which includes Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Roriz, Tinta Pomar, Tinta da Barca, Mourisco, Tinta Amarela, Rufete and Malvazia Preta. It's aged for two years in 7,000-liter French wood casks, and anywhere from 3,000 to 8,000 bottles are made in a declared year.
- *Vintage Savedra*: This is a single-vineyard Vintage from the quinta's one hectare (2.5 acres) of vines planted during the 1920s. This mixed parcel includes Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Roriz, Tinta Pomar, Tinta da Barca, Mourisco, Tinta Amarela, Rufete and Malvazia Preta. The wine is declared only in exceptional years when it isn't needed in the classic vintage and is aged for two years in 7,000-liter French wood casks. Depending on the declared year, between 1,800 and 3,000 bottles are made.
- *Porto Rosé*: From a single vintage (no declaration permitted on label) and aged four months in stainless steel.