



QUINTA DO TEDO PORTO L.B.V

certified organic

Vincent Bouchard, scion of the Burgundy Bouchard Père et Fils family and tireless broker of wine barrels worldwide, purchased Quinta do Tedo in 1992. At the time, the quinta was a virtual ruin at the confluence of the Tedo and Douro Rivers. Today, Tedo is a model Single Quinta, meaning that its production comes entirely from its own vineyards, complete with fruit and olive orchards, all farmed organically within an ecological preserve.

VINEYARD



- Site:** The Alto Douro, or downriver zone nearest the coastal region and thus the coolest. Vineyards are on terraces on the south side of the river and are classified “A,” which is Douro’s equivalent to grand cru.
- Soil:** The Douro Valley’s huge stretch of schist, turned on its side by a seismic upheaval, is all but unique, allowing the vine roots to penetrate down between the layers in their search for water.
- Vines:** From 35 acres of estate vines which are 40+ years old. Certified organic and farmed with the aid of a horse. Hand harvested early in the morning.
- Varieties:** A field blend of Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinta Pomar, Tinta da Barca, Mourisco, Tinta Amarela, Rufete, and Malvazia Preta.

CELLAR

- Élevage:** Extended aging for four years in 500L neutral French oak puncheons. A single-vintage port bottled without filtration.
- Production:** Varies according to the year and only made in good years.
- Profile:** This is the younger sibling to the Vintage Port: immensely rich, fresh, elegant and complex. Best served at cellar temperature.
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