

# Quinta do Tedo Portugal



## Dry Wines

- *DOC*: A blend of Touriga Nacional (35%), Touriga Franca (30%), and Tinta Roriz from the estate's 35 acres of vines on schist soil. The wine is raised in stainless steel tanks (40%) and new and used 225L French oak barrels for 10-12 months. Production averages 7,000 bottles.
- *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 Touriga Nacional, Touriga Franca, Tinta da Barca and Rufete that is aged for a minimum of six years in neutral 225L and 500L French oak barrels before blending with other six-to-seven-year-old Tawny ports. 14,000 bottles are produced annually.
- *Finest Reserve*: This is a blend of Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão, Mourisco, Tinta Pomar and Rufete from the estate's older vines. The various harvests age an average of five years in neutral 500L and 700L French barrels before blending. This reserve is a Ruby-style wine, but of particularly high quality. It is vibrant with rich black fruit and spice—delicious! Best served at cellar temperature. Production averages 7,000 bottles.

- *Late Bottle Vintage*: From the estate's 35 acres of vines, which are 40+ years old, and which include Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinta Pomar, Tinta da Barca, Mourisco, Tinta Amarela, Rufete and Malvazia Preta. Aged 4 years in 500L French barrels. Made only in good years and with production varying according to the year, Tedo's LVB is a single-vintage port bottled without filtration. It is the younger sibling to the Vintage Port: immensely rich, fresh, elegant and complex. Best served at cellar temperature.
- *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 Samedra*: 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*: Touriga Nacional, Touriga Franca and Tinta Barroco. From the domaine's 35 acres of vines on Douro Valley's huge stretch of schist, turned on its side by a seismic upheaval and allowing the vine roots to penetrate down between the layers in their search for water. The grapes are from a single vintage (but no declaration is permitted on the label), and the wine is aged four months in stainless steel. Sweet red fruit flavors with a long and persistent finish. 7,000 bottles.