

Quevedo Port – DOC Oporto

Vintage 2007 PLCB# 14560



*An elegant, restrained wine, from young winemaker Oscar Quevedo. It's the balance between the sweet fruit, the tannins and acidity that make this wine. And there is a final dry, firm, tough burst that promises aging.
92 POINTS Wine Enthusiast*

Special Reserve Tawny PLCB# 10305



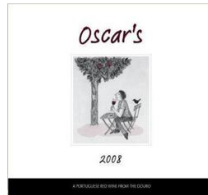
Garnet color with bricking on a wide rim. Intoxicating scents of red fruits, licorice, toffee and a backdrop of cocoa play gently across the nose. Medium weight and bolstered by crisp acidity and warming spirit which melds with red wild berries, almond and spicy cinnamon flavor, ending with a long crescendo. A classy entry level Tawny on its own and it would be stellar with the right pairing, like Sera de Estrela cheese. 88 POINTS FTLOP (For the love of port)

White Port PLCB# 10103



A light straw colored port, with a sweet flavor that is reminiscent of honey and jelly. White fruit nuances that resemble pear and apple jam. An excellent aperitif; try it on the rocks with a slice of lemon.

2008 Oscar's Douro Red PLCB# 17711



Oscar Quevedo, a new star of the Douro, has produced a stylish wine, suffused with tannins, fresh acidity, solid black fruits and a lively bright feel. It is ready to drink, but could age 3–4 years. 88 POINTS Roger Voss, Wine Enthusiast

2010 Oscar's Douro White PLCB#



Smooth, oily-textured ripe wine, stylish and flavorsome. The melon and apple flavors are counterbalanced by a rich acidity, a dense structure and a vanilla note. 87 POINTS Roger Voss, Wine Enthusiast