



QUEVEDO
Friendology Forever

WINE CATALOGUE

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ORGANIC OLIVE OIL



ABOUT US



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WELCOME TO THE QUEVEDO FAMILY!



Although the Quevedo Family has been producing Port Wine for more than 5 generations, the actual company was only founded in 1993. This makes us one of the most recent Port Wine Houses from the Douro.

With 30 years of existence, we feel we are at the beginning of our journey and every day is a fresh page added to what we like to do most: explore all the ways wines can be enjoyed.

A LEGACY OF VITICULTURAL HERITAGE

The Quevedo family's lineage in viticulture traces back five generations. The first Quevedo vines were lovingly planted by Abel Gouveia Costa in 1889, in Valongo dos Azeites, S. João da Pesqueira. Abel's legacy was carried forward by his son, Raul Gouveia Costa, who expanded the family's wine business. The torch then passed to his son-in-law, João Batista Quevedo, who not only extended the vineyards to new estates but also instilled a profound love for winemaking in his son, Oscar Quevedo (Sr.).

Beatriz's family also had its roots in the Carrazeda district, contributing to the family's rich viticultural heritage. Quinta da Alegria has been handed down through generations and continues to hold a pivotal position today.

BUILDING THE QUEVEDO BRAND

By the end of the 1970s, Oscar and Beatriz Quevedo decided to start a family at S. João Pesqueira, in the heart of the Douro Valley. Both descended from families with a long history in growing grapes and making Port wines. Oscar Sr. embarked on a mission to modernize the family's winemaking facilities, eventually building the initial Quevedo winery, which is currently also undergoing expansion and remodeling.

Over the years, the family has cultivated 100 hectares of vineyards and 25 hectares of organic olive groves, nurturing the land and their legacy. It wasn't until 1993 that the Quevedo brand was officially founded, marking a new era for the family as they began bottling Port wines under their own label, thanks to Portugal's entry into the EU in 1986.

ABOUT US

THE 5TH GENERATION JOINS IN

The Quevedo legacy continues with the fifth generation, as Cláudia and Oscar Quevedo followed their parents' steps into the family business. Our dedication ensures the family tradition lives on, and our children carry the torch into the future.



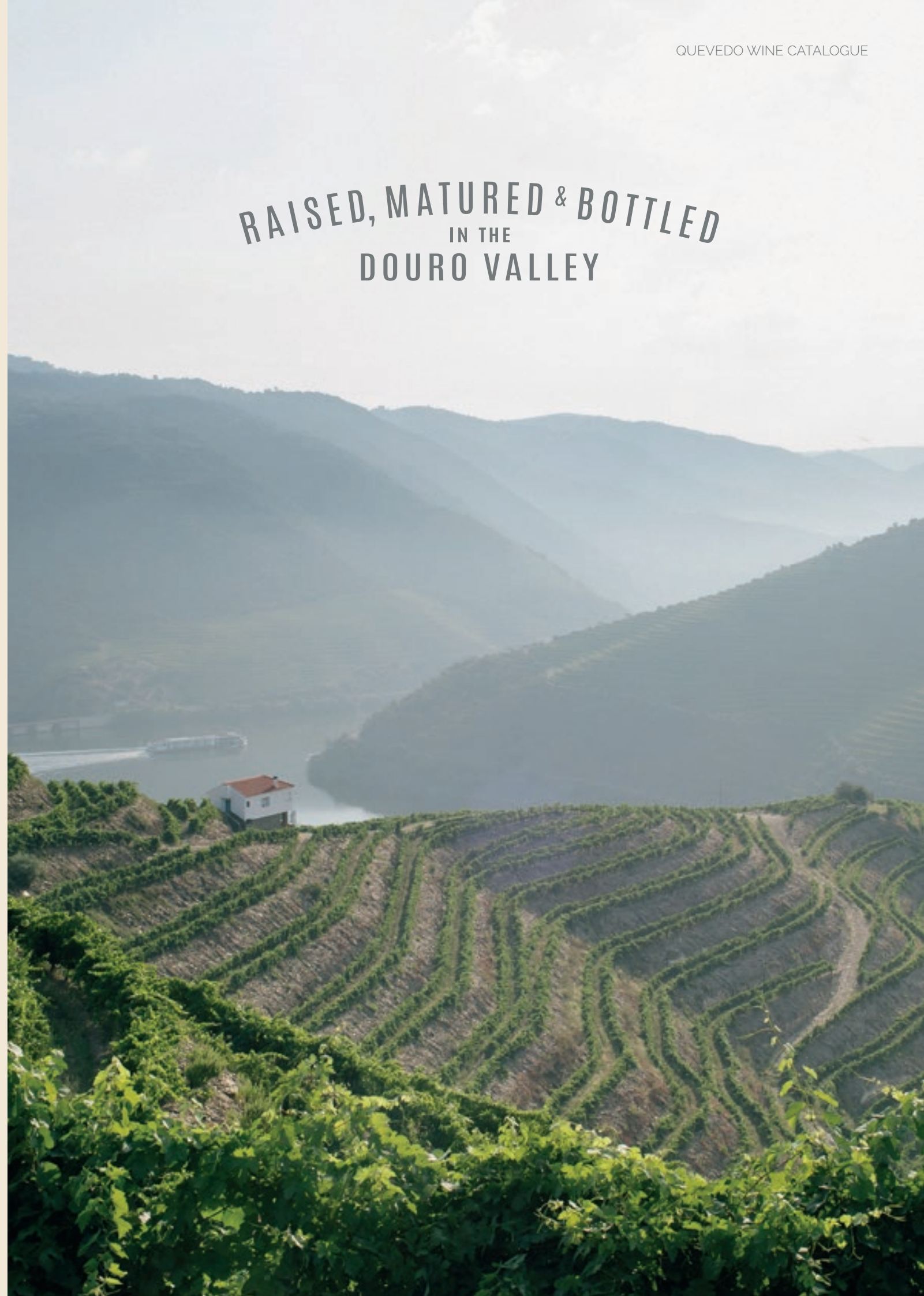
Oscar

Oscar Quevedo, with a background in Economics and having worked in Finance in Switzerland and in Spain, joined the family in 2009. He currently oversees Quevedo's sales operations across over 40 countries.

Cláudia

Cláudia Quevedo graduated in Enology at the University of Vila Real, in 1998. Since then, she makes the Port wines at Quevedo.

RAISED, MATURED & BOTTLED
IN THE
DOURO VALLEY



ABOUT US

THE VINEYARDS

It doesn't matter how good you work the grapes at the winery unless the origin of the grapes is the best. The most important legacy that we received from our ancestors was the learning that wine is made in the vineyard. For this reason, we cultivate 100 hectares of vineyards, plus 25 hectares of organic olive groves, across five properties in the Douro valley, from the sub-regions of Cima Corgo. This diversity provides grapes of varying aromas and flavors that help us craft distinct wines and make some exciting experiences along the way.

Our ancestors' passion for viticulture and the respect for the land that surrounds us lead us every day to build a sustainable legacy for the next generations.

In 2005 our organic olive grove was planted. Vineyards followed in 2013 and every year we keep progressively increasing the organic area while we work to diminish the impact on the rest of the properties by using more sophisticated equipment that helps reduce the use of artificial elements.

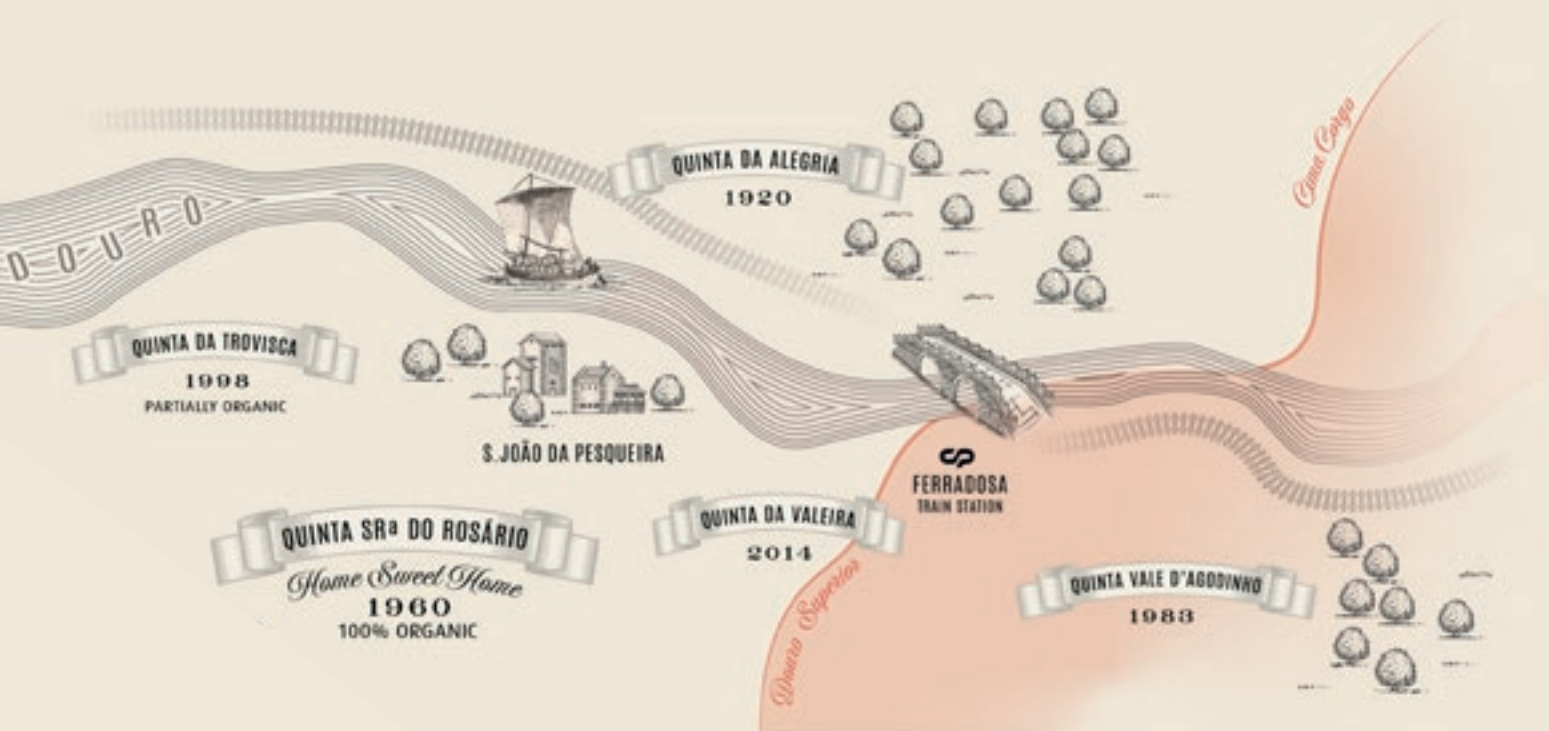


QUEVEDO WINES

Displaying an impressive variety of Port wines, we make an effort to stand out with single harvest Port wines, namely, Vintage Ports and Colheita Ports. It's worth noting how proud we are at producing exceptional Aged White Ports, including 10, 30, and 50-year-old White Port wines—a rare gem in the world of Port wines and a testament to our commitment to tradition.

Quevedo, one of the youngest Port Wine Houses in the Douro, has quickly risen to prominence through a steadfast commitment to quality, family tradition, and a genuine passion for sharing our wines with friends and the world. With each bottle, we invite you to join in our celebration of life, friendship, and the timeless art of winemaking.

Cheers!



OUR WINES

From the vineyards, we bring the best grapes to produce our Wines. Every year before the Harvest, the winemaker decides which grapes are allocated to Port or Douro Wines.

PORT WINES



EASY GET-TOGETHERS



Most of the time the shortest way to happiness is an uncomplicated and refreshing drink. After work, or at weekends, just relax and enjoy the simple life. These wines go perfectly with family or friends. To enjoy single, mixed, and paired, with finger food or in a laid-back barbecue, to raise spontaneous smiles!



TAWNY PORT
(750ml & 50ml)



RUBY PORT
(750ml & 50ml)



ROSÉ PORT
(750ml & 50ml)

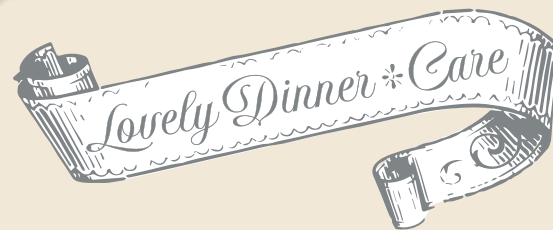


DRY WHITE PORT
(750ml & 50ml)



WHITE PORT
(750ml & 50ml)

SPECIAL GATHERINGS



If you feel like cooking for your gang or are invited to a friend's dinner, make a statement and bring in the party! Reconnect, joke, make plans around these engaging wines. Perfect from the start to the end of the meal, with that cheese or delicious dessert.

WHITE PORTS

White Ports are made from the white grapes of our highest fields. They are wines that preserve their freshness and they can be sweeter or drier depending on their category and age. The youngest can be drunk by themselves or in a cocktail.



RESERVE LÁGRIMA
(750ml & 50ml)



10 YEAR OLD WHITE
(750ml & 50ml)

RUBY PORTS

Ruby (or red) Ports are incredibly fresh wines with expressive red fruit aromas. They are usually bottled very young to preserve their young deep red color and the freshness of their aromas. They can age in wood, but if doing so, it will be for a very short period of time. No more than a few years and always in large-capacity containers to reduce the influence of oxygen on aging.



RESERVE RUBY PORT
(750ml & 50ml)



ORGANIC RESERVE RUBY
(750ml & 50ml)



LATE BOTTLED VINTAGE
(750ml & 50ml)



CRUSTED
(750ml & 50ml)

TAWNY PORTS

Tawny Ports are aged in oak and develop a profile of nuts and dried fruits, after years of slow oxidation. These emblematic Port wines can age for many decades developing their tasting profile year after year.



SPECIAL RESERVE TAWNY
(750ml & 50ml)



10 YEAR OLD TAWNY
(750ml & 50ml)



20 YEAR OLD TAWNY
(750ml & 50ml)

LANDMARK OCCASIONS



Once a year – or even once in a lifetime – the moment calls for a unique toast. Rise to the occasion with one of these rare and superb wines, that we have kept for these celebrations.



VINTAGE 2021 PORT
(750ml, magnum 1,5L, double magnum 3L, imperial 6L)
Also available in 750ml: Vintage Ports 2020, 2019, 2018, 2017, 2015 and 2013.
The Vintage Port comes with a wooden box.



COLHEITA 1972 PORT
(750ml & 50ml)
Also available in 750ml: Colheita 1997, Colheita 2002, Colheita 2003, Colheita 2007 and Colheita 2008.



WHITE COLHEITA 2009 PORT
(750ml & 50ml)



40 YEAR OLD TAWNY
(750ml & 50ml)



30 YEAR OLD WHITE
(750ml, 375ml & 50ml)



50 YEAR OLD WHITE
(750ml)

DOURO WINES



DOURO WINES

OSCAR'S DOURO DO

Douro Oscar's is a wine to open on a Wednesday night when looking for something easy and delicious. It is a wine for an improvised picnic with friends or for a family Sunday lunch. It is the wine that you open after a tiring day that helps you to relax your body and mind.



OSCAR'S RED
(750ml)



OSCAR'S WHITE
(750ml)



OSCAR'S ROSÉ
(750ml)

In 2013 our first organic vines were planted in Quinta da Trovisca vineyards. Since then, we have already converted 22,5 hectares and we keep working to find new ways to grow our vines more naturally.

Our first organic Douro wines are a wilder version of our original Oscar's, drawing an even brighter picture of the typical Douro flavours.



OSCAR'S RED ORGANIC
(750ml)



OSCAR'S WHITE ORGANIC
(750ml)

DOURO WINES

CLAUDIA'S
DOURO DO

For Claudia's wine, we do not follow the same recipe every harvest. We pick the most interesting expressions that our vineyards offer every year. One thing we can assure you, all our grapes are picked up by hand and treated as treasures.



CLAUDIA'S RESERVE RED
(750ml)



CLAUDIA'S RESERVE WHITE
(750ml)

DOURO WINES

Q GRANDE RESERVA
DOURO DO

In each edition of our Q Grande Reservas we select our best grapes from the most distinguished local varieties (white or red) to produce our finest interpretation of the “Terroir” of the Douro. Perfect to accompany any rich table for the celebration of great deeds with family and friends.



Q GRANDE RESERVA
RED 2020
(750ml with box)



Q GRANDE RESERVA
WHITE 2022
(750ml with box)





QLAB is our playground for experimenting and having fun with friends who share our passion for winemaking. We started with single-varietals and now we're working on some unexpected blends that allow our imaginations to run wild! We've had a blast creating them, and we hope you enjoy them just as much as we do. Cheers to the joy of winemaking!



TINTA AMARELA

casta // variety

100% TINTA AMARELA

colheita // harvest

2023

alc. by vol. ml

10%

750

Q-LAB

classificação // category

VINHO REGIONAL DURIENSE • RED WINE

Teresa Bata

TINTA AMARELA

Discover our latest addition to the Q.Lab range – a 100% Tinta Amarela red wine with a lower alcohol content. Crafted from grapes grown on the ancient vines of the Corgo banks, this wine captures the essence of the elegant and fresh notes of the Tinta Amarela variety. Experience the fresher and refined side of Douro with this exquisite red.

In the creation of this QLAB wine, we had fun exploring the possibilities of the Tinta Amarela grape. From selecting the grapes to vinification, we macerated them for 4 days to bring out the most floral, spicy, and fresh characteristics of the variety.

The outcome is a highly aromatic and low-alcohol wine that is perfect for a nice evening with friends.



Q-LAB TINTA AMARELA
(750ml)

FOLGASÃO

We're excited to introduce our latest addition to the Q.Lab range, a wine made from the rare Folgasão grape variety, also known as Terrantez. Unfortunately, this grape is slowly disappearing from the Douro vineyards due to its susceptibility to powdery mildew fungus and a tendency to develop a reductive character during fermentation. However, in a bid to preserve this unique variety, our father, Oscar Quevedo, planted 2.5 hectares of Folgasão in 2016, which was the last plantation he oversaw as head of the company.

This QLAB was done with Tamás Ádám (friends call him Tomi) to create a single-varietal Folgasão wine. For this experiment we decided to do malolactic fermentation on part of the wine as well as age it for 5 months in Hungarian barrels (like Tomi!).

The result? A fresh aromatic white wine, creamy and full-bodied to share with the best company!



Q-LAB FOLGASÃO
(750ml)



ORANGE WINE

Embark on a flavorful adventure with our Orange Wine, a native blend comprising Siria, Rabigato, Códaga do Laranho, and Viosinho grapes. This wine has character, not for the faint of heart, with a distinct palate that'll make you think twice. But we love the complexity—it's what keeps things interesting!

We put them through a wild fermentation, and then decided to let them hang out with their skins for an extra 10 days. After that, we stowed them away in a cozy used oak barrel, and let them be for a whopping 18 months. What emerged was a wine that's rich, perfumed, and bursting with personality. Bottled without filtration, it's a testament to the raw, unapologetic personality of the wine.

So, here's to a wine that challenges your palate, making you savor every nuance. Cheers to embracing the unexpected!



Q-LAB ORANGE WINE
(750ml)



SPECIAL PACKS



MINIATURE
GIFT BOX



**White Port, Rosé Port,
Ruby Port, Tawny Port,
10 Year Old Port**
(5 x 50ml)



SPECIAL MINIATURE
GIFT BOX



**Reserve Ruby Port, LBV Port,
Special Reserve Tawny,
10 Year Old Tawny Port,
20 Year Old Tawny Port**
(5 x 50ml)

SPECIAL PACKS

SPECIAL RESERVE TAWNY
GIFT BOX



SPECIAL RESERVE TAWNY
(750ml)

SPECIAL RESERVE TAWNY
DECANTER GIFT BOX



SPECIAL RESERVE TAWNY DECANTER
(750ml)

SPECIAL PACKS

GIFT TUBES

Limited Edition gift tubes for three of our favourite Port Wines.
100% recyclable paper.



10 YEAR OLD TAWNY
(750ml)



10 YEAR OLD WHITE
(750ml)



LATE BOTTLED VINTAGE 2018
(750ml)

SPECIAL PACKS

WOODEN GIFT BOXES

Individual dark wooden box for the classic landmarks.



VINTAGE 2021 PORT
(750ml)

Also available in 750ml:
Vintage Ports 2013, 2015, 2016, 2017,
2018, 2019 and 2020.

COLHEITA 1976 PORT
(750ml)

Also available in 750ml:
Colheita 1997, Colheita 2003, Colheita 2008
and White Colheita 2009.

40 YEAR OLD TAWNY
(750ml)

30 YEAR OLD WHITE
(750ml)

SPECIAL PACKS

VINTAGE PORT 2019 CASE (6 X 750ML)

Dark wooden box to hold the noble Vintage Ports for months, years or decades.



VINTAGE 2019 PORT (6 x 750ml)

Also available in:
Vintage 2020 and Vintage 2021.



SPECIAL PACKS

PORT EXPLORER PACK
[4 X 375ML]

The perfect combination to start discovering the amazing world of Port Wine:

- Special Reserve Tawny
- Colheita 2007
- 10 Year Old White
- LBV 2017



PORT CONNOISSEUR PACK
[4 X 375ML]

A special selection of our finest wines for Port Wine enthusiasts:

- 10 Year Old Tawny
- 20 Year Old Tawny
- 30 Year Old White
- 2013 Vintage Port





SPECIAL PACKS

ADVENT CALENDAR - STANDARD
[24 X 50ML]

Our popular and colorful Advent Calendar is an invitation to enjoy a sweeter way to the holidays, one Port Wine a day! Its cheerful packaging makes it the perfect gift for the season.



The Calendar includes 24 bottles of our best selling Port Wines:

2 x Reserve Lágrima	2 x Organic Reserve Ruby	2 x 10 Year Old Tawny
2 x 10 Year Old White	2 x LBV 2017	2 x 20 Year Old Tawny
2 x 30 Year Old White	2 x Tawny	2 x Colheita 2008
2 x Ruby	2 x Special Reserve Tawny	2 x Colheita 2003

ADVENT CALENDAR - PRESTIGE
[24 X 90ML]

This limited-edition Advent Calendar masterfully unites the art of carpentry and Port Wine, a unique piece of collection for true Port Wine Enthusiasts.



This handcrafted cabinet was conceived to accommodate, with the greatest elegance, 24 of our best Port Wines:

Colheita 2013 225L Burgundy barrel	Colheita 1994 tonel	20 Year Old Tawny
Colheita 2013 cask	Colheita 1994 cask	40 Year Old Tawny
Colheita 2003 225L Burgundy barrel	Organic Reserve Ruby	Reserve Lágrima
Colheita 2003 cask	Organic LBV 2018	10 Year Old White
Colheita 1997 tonel	2019 Vintage Port	30 Year Old White (Oscar Jr's blend)
Colheita 1997 cask	2020 Vintage Port	30 Year Old White (Claudia's blend)
Colheita 1995 tonel	10 Year Old Tawny	30 Year Old White (Oscar Sr's blend)
Colheita 1995 cask	10 Year Old Tawny Tinta Francisca	Tonel 14: Grandpa's White

THE GIN COLLECTION

The first day you take a walk in the Douro, you are struck by its beauty and wildness, you can't be indifferent to it. The smell, the landscapes, the textures all swadle you softly.



The Botanical Infusion Dry Gin Collection is our own interpretation of the landscapes that surround us daily. We kept the infusions simple, aiming for quality and purity. The native juniper (zimbro) takes the lead and is surrounded by the fresh and complex aromas of verbena, mint, rosemary, and a zesty touch of orange or lemon - depending on the blends. The latest member of the collection is the Cask Matured, in which we aged the Dry Gin in old Port Oak casks!



**PRIME EDITION
DRY GIN**
(700ml)

DRY GIN PRIME EDITION

Made from the infusion of the most characteristic aromatic herbs we can find on our vineyards: Juniper, Lemon Verbena, Mint, Rosemary and Lemon.

In the cold December, the selected botanicals are carefully harvested to extract the purest flavors and aromas.



**WITH HERB & ORANGE
DRY GIN**
(700ml)

DRY GIN WITH HERBS & ORANGE

Also made with a combination of our favorite aromatic herbs from our vineyard surroundings: Juniper, Verbena, Mint, Rosemary and Orange. The touch of pink blush brightens the blend.



DRY GIN OLD CASK MATURED

Our special interpretation made from the infusion of our finest herbs and aged for 18 months in old Port Oak casks until it reached optimum maturity.



**OLD CASK MATURED
DRY GIN**
(700ml)

ORGANIC OLIVE OIL

ORGANIC OLIVE OIL

ORGANIC EXTRA VIRGIN OLIVE OIL



ORGANIC EXTRA VIRGIN
OLIVE OIL
(500ml)



At Quevedo we let our olives grow naturally. We only venture into the olive tree grove three times a year: to prune, pull the weeds and harvest. The rest of the time, a multitude of sparrows, ladybirds and sheep flocks take good care of our noble trees.

To bring the best of what nature can offer, this superior category olive oil is extracted at low temperatures to preserve all the olive's aromas. It has a soft green color and it may develop sediment after several months in bottle as it was very gently filtered.



CONTACTS

OSCAR QUEVEDO

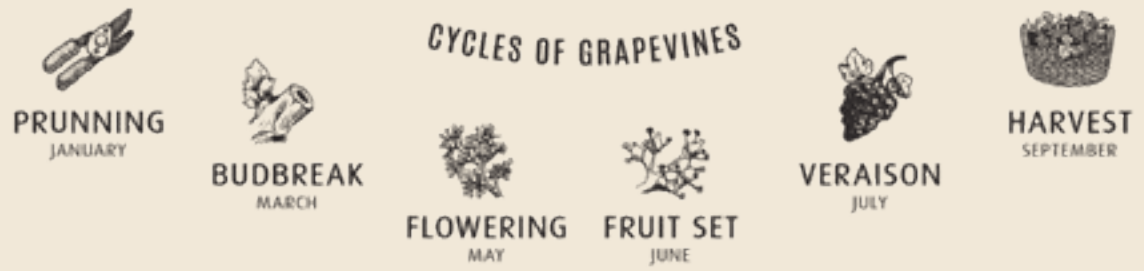
+351 964 494 115

oscar@quevedo.pt

NADIA ADRIA

+351 965 394 106

nadia@quevedo.pt





QUEVEDO

Vinoquel - Vinhos Oscar Quevedo, Lda.
Qta. Sra. do Rosário s/n,
5130-326 São João da Pesqueira - Portugal
info@quevedo.pt @ quevedoport
WWW.QUEVEDO.PT