Quevedo

Claudia's red 2011

Vineyards - Quinta Vale d'Agodinho, Trovisca

Grapes / Varieties - Touriga Franca (35%), Tinta Roriz (30%), Touriga Nacional (30%), Tinto Cão (2,5%), Tinta Amarela (2,5%)

Quantity produced - $6.700 \times 75cl$

Total acidity - 5,01(g/l) Alc. - 13,0% pH - 3,53 RS - 2,1(g/l)

Tasting notes

Dark ruby colour;

Aroma: rich red and black fruit flavours with blackberries and plums standing out;

Palate firm, with a nice tannic structure, though soft and balanced with a firm acidity.

Winemaking details

The 2011 harvest was close to perfect in terms of weather, which is likely the single most important variable on winemaking. After a long and cold winter, with plenty of rain that helped to create water reserves in the soil, spring was warm followed by a mild start to the summer. A couple of showers in mid August and very early September helped restore the vines. After the last rain, it was dry and perfect for the harvest, which started on September 5th.

The grapes were sorted, pressed and fermented in stainless steel vats with long maceration; then it aged for 12 months on new French oak barrels where malolactic fermentation took place.

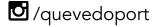
Winemaker: Claudia Quevedo

Press comments

Touriga Franca, Tinta Roriz, Touriga Nacional, Tinto Cão, Tinta Amarela blend harmoniously in this very personal wine named after its winemaker. It appears in a dark dress with fringe purple, nose lets in wild berries ripe, gently followed by some spices and black olive. In the mouth, the material is pretty, no over-extraction is manifested; nuance, delicacy and freshness are part of it. Well Done! Far from the style "Douro bulldozer", it has 13% abv but the wine is not " skinny" on the contrary, says it fully accepts its femininity. From in Vino Veritas December 2014; A ripe, tannic and herbal wine, this has been produced for aging. It shows a dark tannic side over the juicy black plum fruits and berry flavors. The wood aging shows in the way the wine smoothes out at the end, leaving a rich, full-bodied aftertaste. Drink from 2016. 91 points. Wine Enthusiast, RV, December 2014

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