

Quevedo

Claudia's white 2014

Vineyards - Quinta da Trovisca

Grapes / Varieties - Viosinho (50%), Gouveio (45%), Arinto (5%).

Quantity produced - 750 x 75cl

Total acidity - 5,70(g/l) **Alc.** - 13,0% **pH** - 3,22 **RS** - 4,7(g/l)

Tasting notes

Color: pale green

On the nose its shows a very fine and complex aroma, with mineral and slightly smoky aromas, together with a citric note flavour, always very elegant.

On the palate it presents a nice structure and complexity with good freshness and mineral notes, finishing round.

Winemaking details

Wet Winter and Spring, followed by some moister during flotation brought the freshness necessary to make balanced elegant wines.

The grapes were sorted and pressed without maceration.

On the next day

the liquid was decanted and fermented at low temperature. It was bottled in March 2015 without malolactic fermentation after raging for 6 months in new French oak barrel. Long batonnage helped to enrich its body and complexity.

Winemaker: Teresa Batista



quevedoportwine.com

 @quevedo

 /quevedoport

 /quevedowines