

Quevedo

Claudia's red 2013

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 x 75cl

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

Tasting notes

Dark ruby color;

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

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

Winemaking details

The long and very wet winter helped create water reserves the vines needed, which were then used during the very hot days of August. The grapes were sorted, pressed and fermented in stainless steel vats with long maceration, then aged for 12 months in new French oak barrels where malolactic fermentation took place.

Winemaker: Claudia Quevedo

Press comments

Not yet available for this vintage. About the previous vintage: 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 smooths out at the end, leaving a rich, full-bodied aftertaste. Drink from 2016. 91 points. Wine Enthusiast, RV, December 2014



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