

Quevedo

Claudia's white 2015

Vineyards - Quinta da Trovisca

Grapes / Varieties - Viosinho (30%), Rabiagto (20%), Gouveio (20%), Fernão Pires (15%), Arinto (15%)

Quantity produced - 750 x 75cl

Total acidity - 5,77(g/l) Alc. - 13,0% pH - 3,20

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.

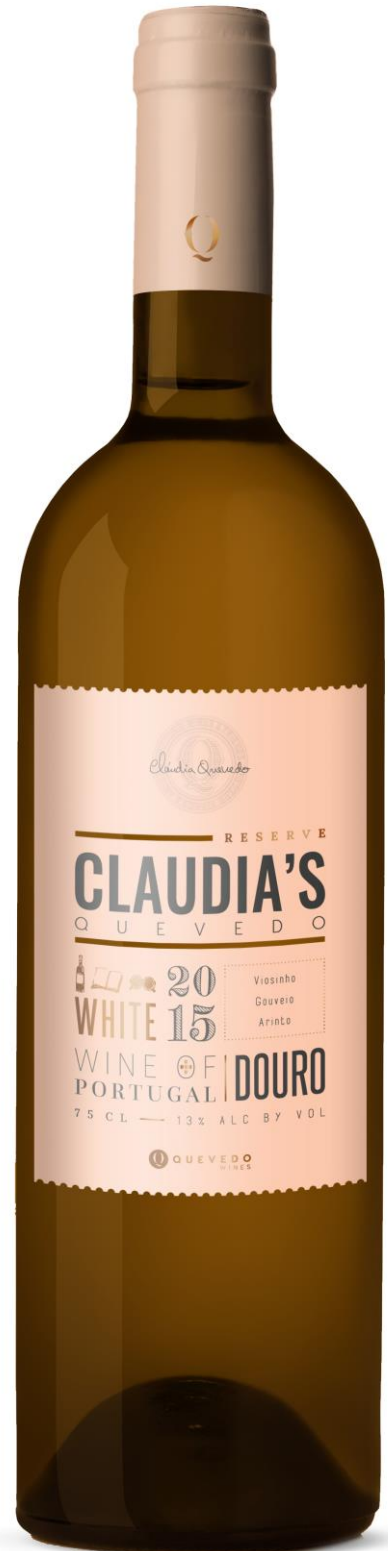
Winemaking details

The wet winter of 2014/15 was followed by a mellow spring with early flowering. May and June did not present a risk of disease and the yields were not affected. Summer was hot and dry leading to an early harvest, which took place during the first week of September. The hand picked grapes were brought to the winery and sorted. On the next day the liquid was decanted and fermented at a low temperature. It was bottled in March 2016 without malolactic fermentation after ageing for 6 months in new French oak barrel. Long batonnage helped to enrich its body and complexity.

Winemaker: Teresa Batista

Press comments

Reasonably solid in the mid-palate, the most important issue here is its fine combo of depth, finesse and freshness. It handles its oak beautifully. Smooth and rounded, it should drink well, good on its own, but better with food. It finishes with just a bit of steel. The concentration is subtle - it doesn't seem big and fat - but it is real enough. This Douro Branco is understated, but touches all the bases. This was not quite bottled when seen, but it is the final blend. 89 points. From: Mark Squires, eRobert Parker, June 2016;



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