Quevedo

Oscar's rosé 2014

Vineyards - Quinta da Valeira

Grapes / Varieties - Touriga Nacional (92%), Sousão (8%).

Total acidity - 6,50(g/l) Alc. - 13,0% pH - 3,18 RS - 1,6(g/l)

Tasting notes

Color: light pomegranate color;

On the nose it shows a combination of flowers and ripe red fruit;

The palate profile steers decidedly towards strawberry and raspberry with a touch of white pepper spice mid-palate. The result is a bright pink wine with a tantalizing combination of fruit and acidity, which allows for unlimited food pairing combinations!

Winemaking details

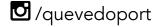
Wet Winter and Spring, followed by some moister during flotation brought the freshness necessary to make balanced elegant wines.

The hand picked grapes were brought to the winery and sorted. The crushed and pressed berries were then fermented in stainless steel tank with temperature control up to 18°C.

Bottled in March 2015 Winemaker: Teresa Batista

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