



QUEVEDO

Oscar's red 2015

Vineyards – Quinta da Valeira

Grapes varieties - Tinta Roriz (40%), Touriga Nacional (60%)

Total Acidity – 4,6(g/l) **Alc.** - 13% **pH** - 3,71

Tasting notes

Color: lively youthful cherry-ruby colour

On the nose, red ripe fruits, combined with soft wood and chocolate flavors

On the palate is elegant and balanced, with a rich fruit taste and well integrated tannins.

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 so 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 during the first week of October. Fermented in stainless steel tanks for 10 days, with temperature of 23°C. Major pumping was avoided to avoid extraction of dry tannins. Bottled in March 2017

Winemaker: Teresa Batista



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