

Quevedo

Oscar's rosé 2015

Vineyards - Quinta da Valeira

Grapes / Varieties - Touriga Nacional (100%)

Total acidity - 6,57(g/l) Alc. - 13,0% pH - 3,14 RS - 1,2(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 red 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

The wet winter of 2014/15 was followed by a mellow spring with early flowering. May and June did not present a risk of diseases and the yields were not affected. The hand picked grapes were brought to the winery and sorted during the first week of October. The grapes were crushed and pressed with the juice fermenting in stainless steel tank with temperature control up to 18°C.; Bottled in March 2016; Winemaker: Teresa Batista

Press comments

Solid, appealingly fragrant and showing good grip on the finish to go with the mid-palate depth, this is another nice bargain from the winery that should easily be a terrific red wine substitute this summer. It is rich and concentrated, very well done. It will hold up well to food. 88 points. From: Mark Squires, eRobert Parker, April 2016



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