

Quevedo

Oscar's white 2014

Vineyards - mainly Quinta da Trovisca

Grapes / Varieties - Viosinho (50%), Gouveio (45%), Arinto (5%).

Total acidity - 5,70(g/l) Alc. - 13,0% pH - 3,21 RS - 4,7(g/l)

Tasting notes

Color: Straw green

A full nose of tropical fruits backed with some citrus, reminiscent of pear, passion fruit, and lemon zest blended with a touch of white pepper. This smoothly textured medium to full bodied white exacerbates limoncello, fine minerality, and a clean citrus flavor that lingers on and excites the taste buds.

Winemaking details

Wet winter and Spring, followed by some moisture during flowering brought the freshness necessary to make balanced elegant wines.

The hand picked grapes were brought to the winery and sorted. The delicately crushed and pressed berries were then fermented with temperature control up to 18°C. After fermentation we aged it for two month on the lees. Bottled in March 2015;

Winemaker: Teresa Batista



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