

# Quevedo

## Oscar's white 2015

Vineyards - mainly Quinta da Trovisca

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

Total acidity - 5,80(g/l) Alc. - 13,0% pH - 3,14

### 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

The wet winter was followed by a mellow spring, that brought an early flowering. During May and June the vineyards were safe from diseases which did not affect the quantity or quality of the grapes grown. Summer was hot and a slightly dry, and because of that grapes matured and were ready for the harvest in the beginning of September. As usual, the hand picked grapes were brought to the winery and sorted. The juice of the delicately crushed and pressed berries was fermented with temperature control up to 18°C. After fermentation we aged it for two month on the lees. Bottled in March 2016; Winemaker: Teresa Batista

### Press comments

This is beautiful this year, fresh, pure and balanced, with a nice crisp finish. It is a serious overachiever, a fine bargain, too. It will be interesting to see if it holds itself together at peak performance over a few years. Wines at this level often don't. Most won't care. There is no real reason to wait. It's beautiful now. 88 points. From: Mark Squires, eRobert Parker, April 2016



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