



QUEVEDO

Oscar's white 2016

Vineyards – Mainly Quinta da Trovisca

Grapes varieties – Viosinho (50%), Gouveio (45%), Arinto (5%)

Total Acidity – 5,60g/l) **Alc.** - 13,0% **pH** - 3,15

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 year 2016 was atypical in terms of climate. The unusually hot and rainy winter caused an early bud break. It was followed by a cold spring with abnormally high levels of rain, which delayed the arrival of the veraison. The intense spring rain brought preoccupations in mildew, which ended up reducing the quantity of grapes the vines produced. The summer was hot and dry, which demanded extra effort from the vines to finish the maturation. It was a difficult year in the viticultural point of view.

The hand picked grapes were brought to the winery and sorted during the second and third weeks of September. 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 February 2017.

Winemaker: Teresa Batista



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