

VINEYARDS

Quinta Vale D'Agodinho and Quinta da Alegria

GRAPES / VARIETIES

Touriga Franca (42%), Tinta Roriz (29%)
Touriga Nacional (29%)

OTHERS

Alc. - 14% Total Ac. - 4,2(g/l) pH - 3,71

TASTING NOTES

Colour: dark ruby

On the nose is rich in red and black flavours combined with spices.

In the mouth has good structure with strong tannics, an elegant and fresh body, who made Claudia's a rich and complex wine.

WINEMAKING DETAILS

A wet winter followed by a soft spring, brought a premature flowering. May and June didn't brought many risks of diseases, that's why the production and quality of the grapes didn't change. The harvest started early, on the first week of September, because the summer was warm and dry.

The grapes were picked by hand and brought in boxes to the winery. The alcoholic fermentation of the grapes, without the stems, happened in the stainless steel tanks, with controlled temperature and soft hand macerations.

After the malolactic fermentation, the wine aged 9 months in a 500 liters French oak cask.

Winemaker: Teresa Batista

PRESS COMMENT

18 Points "Revista de Vinhos", November 2017

"This is a dense, mineral and structured wine. Produced by the sister-and-brother team Cláudia and Óscar Quevedo, it is a firm, with layers of black fruits, acidity and a solid tannic core. The wood aged wine is made for aging and will be better from 2019." – R.V.

91 Points "Wine Enthusiast", October 2017, about Claudia's 2014

