

## VINEYARDS

Quinta Vale D'Agodinho and Quinta das Mós

## GRAPES / VARIETIES

Touriga Franca (60%), Tinta Roriz (22%)  
Touriga Nacional (18%)

## OTHERS

Alc. -13,5% Total Ac. - 5 (g/l) pH - 3,67

## 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

The year 2016 was atypical in term of climate. The hot and rainy winter caused an early bud break. The intense Spring rain brought preoccupations in terms of mildew, which ended up reducing the quantity of grapes the vine produced. The summer was hot and dry, which demanded an extra effort from the vine to finish the maturation.

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 10 months in a 500 liters French oak cask.

Drink at 16°C

Winemaker: Teresa Batista

## PRESS COMMENT

"The 2016 Claudia's Reserve is a blend of 60% Touriga Franca, 22% Tinta Roriz and 18% Touriga Nacional aged for 12 months in 20% new French oak. It comes in at 13.5% alcohol. This takes the regular 2017 Oscar's Tinto this issue and adds a layer of depth, some power and some richness. It is still a lighter-styled wine that seems a bit similar overall—fruit-forward, reasonable structure and intensity of flavor."

90 Points. From: Mark Squires, "The Wine Advocate", February 2019

