

Quevedo

Claudia's red 2014

Vineyards - Quinta Vale d'Agodinho, Trovisca

Grapes / Varieties - Touriga Franca (35%), Tinta Roriz (30%),
Touriga Nacional (30%), Tinto Cão (2,5%), Tinta Amarela (2,5%)

Total acidity - 5,2(g/l) Alc. - 13,3% pH - 3,61

Tasting notes

Dark ruby color;

Aroma: rich red and black fruit flavors with blackberries and plums standing out;

Palate firm, with a nice tannic structure, though soft and balanced with a firm acidity.

Winemaking details

Wet winter and spring, followed by some moisture during flowering brought the freshness necessary to make balanced, elegant wines. The rain during the month of September created some challenges for the winemaking. Extra attention was put on the harvest and selection of the grapes in the vineyards, done by hand.

Fermented in stainless steel tanks for 10 days, with long maceration occurring at around 25°C. Low pumping in order to avoid extraction of dry tannins. Enjoyed a 12 month aging in second year 500 later French oak cask. Bottled in June 2016.

Winemaker: Teresa Batista

Press comments

Not yet available for this vintage.

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