

Quevedo

Claudia's white 2014

Vineyards - Quinta da Trovisca

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

Quantity produced - 750 x 75cl

Total acidity - 5,70(g/l) Alc. - 13,0% pH - 3,22 RS - 4,7(g/l)

Tasting notes

Color: pale green

On the nose it shows a very fine and complex aroma, with mineral and slightly smoky aromas, together with a citric note flavour, always very elegant.

On the palate it presents a nice structure and complexity with good freshness and mineral notes, finishing round.

Winemaking details

Wet winter and spring, followed by some moisture during flowering brought the freshness necessary to make balanced, elegant wines.

The grapes were sorted and pressed without maceration. On the next day the liquid was decanted and fermented at a low temperature. It was bottled in March 2015 without malolactic fermentation after aging for 6 months in new French oak barrel. Long batonnage helped to enrich its body and complexity.

Winemaker: Teresa Batista

Press comments

Reasonably solid in the mid-palate, the most important issue here is its fine combo of depth, finesse and freshness. It handles its oak beautifully. Smooth and rounded, it should drink well, good on its own, but better with food. It finishes with just a bit of steel. The concentration is subtle - it doesn't seem big and fat - but it is real enough. This Douro Branco is understated, but touches all the bases. This was not quite bottled when seen, but it is the final blend.



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