

Quevedo

Oscar's red 2014

Vineyards - Quinta da Valeira

Grapes / Varieties - Touriga Nacional (60%), Tinta Roriz (40%).

Total acidity - 4,92(g/l) Alc. - 13,5% pH - 3,53

Tasting notes

Color: lively youthful cherry-ruby color

On the nose, red ripe fruits, combining with discreet wood and chocolate flavors.

On the palate is elegant and balanced, with a rich fruit taste and well integrated tannins.

Winemaking details

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

Fermented in stainless steel tanks for 10 days, with temperature of 23°C. Major pumping were avoided to avoid extraction of dry tannins. Bottled in March 2016.

Winemaker: Teresa Batista

Press comments

About the 2012 vintage: This is a ripe and smooth wine, full of berry fruits and the lightest touch of tannins. It's juicy, with minerality and fine, long-lasting acidity. It's perfectly placed to go with pasta dishes. Drink this friendly wine now. 88 points. Wine Enthusiast, RV, December 2014



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