



QUEVEDO

Oscar's rosé 2016

Vineyards – Quinta da Valeira

Grapes varieties - Touriga Nacional (85%) Sousão (15%)

Total Acidity – 5,26g/l) **Alc.** - 13,5% **pH** - 3,11

Tasting notes

Color: light pomegranate

On the nose it shows a combination of flowers and ripe, red fruit. The palate profile steers decisively towards strawberry and raspberry with a touch of red pepper spice mid-palate. The result is a bright pink wine with tantalizing combination of fruit and freshness, which allows for unlimited food pairing combinations!

Winemaking details

The year 2016 was atypical in terms of climate. The unusually hot and rainy winter caused an early bud break. It was followed by a cold spring with abnormally high levels of rain, which delayed the arrival of the veraison. The intense spring rain brought preoccupations in mildew, which ended up reducing the quantity of grapes the vines produced. The summer was hot and dry, which demanded extra effort from the vines to finish the maturation. It was a difficult year in the viticultural point of view. The hand picked grapes were brought to the winery and sorted during the last week of September. The grapes were crushed and pressed with the juice fermenting in stainless steel tank with temperature control up to 18°C. Bottled in February 2017.

Winemaker: Teresa Batista



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