

VINEYARDS

Quinta Vale D'Agodinho and Quinta das Mós

GRAPES / VARIETIES

Tinta Roriz (74%), Touriga Franca (15%),
Touriga Nacional (11%)

OTHERS

Alc. -14% 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 summer of 2017 was very warm and dry and we needed to start the harvest earlier than the past years. We started at 21st of August and we had smaller berries of the grapes the vine produced but this berries was very aromatics and flavorful.

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

