

QUINTA DA DEvesa

ESTB · 1941

QUINTA DA DEvesa 10 YEAR OLD WHITE PORT

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Quinta da Devesa was already included in the first map of the Douro Demarcated Region, created by Baron of Forrester in 1844. Acquired by Fortunato family in 1941, it has been since then dedicated to Douro and Port Wines.

Located on the boundary of Baixo Corgo and Cima Corgo sub-regions, and only 10 kms away from Peso da Régua, Quinta da Devesa vineyard and winery are located on a promontory which overlooks the confluence of the rivers Douro and Corgo, from where a wonderful sight can be enjoyed, covering the valleys of the rivers and mountains of the region.

Its 34 hectares, planted with the grape varieties recommended for the region, go from a quota of 60 m up to 500 m high, part facing south getting an excellent sun exposure, and part facing the buttresses of Marão, where it receives natural cool winds. This diversity of solar and wind exposure provides different levels of grape maturation and development, which allow to temporize harvesting in optimal conditions.



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Quinta da Devesa Port Wines, are produced exclusively from lots vinified and aged in the estate.

Since 1941, vintages considered of superior quality by the family winemakers, were kept and stored in wooden barrels in the winery cellars. These extraordinary quality wines are used today to produce Quinta da Devesa Port Wines.

This 10 Year Old White Port is obtained from a selection of grape varieties recommended for the Douro region. The ageing process occurs naturally over the years, in oak vats at Quinta da Devesa cellars, thus resulting in a darkened colour.

Quinta da Devesa vineyards are managed using sustainable agricultural practices, in accordance with the Sustainable Agriculture Integrated Production guidelines, certified by an independent organization, recognized by the Portuguese State.

TASTING NOTES

Clear golden colour.

Intense aroma, with predominating dried fruits, vanilla and spices.

The palate is intense, well balanced acidity in the sweetness and oak. Fresh and gourmand finish.

TEMPERATURE

Serve at 10°C – 12°C. Once opened, preserves its good tasting notes for at least 2 months.

WINEMAKER

Luís Rodrigues

TECHNICAL INFORMATION

Alcohol | 20%

Acidity | 3,82g/l

Residual Sugar | 114 g/l

pH | 3,65

Baumé | 3,8

Bottle | 500 ml

Case | 6 units

REVIEWS E PRÉMIOS

90 Pontos Robert Parker – 2020

“Not showing anywhere near as sweet as the residual sugar statistics would suggest, this does still seem very rich. There is more intensity of flavor than most. It has bitter chocolate and caramel nuances, sometimes seeming more Tawny-like. It adds some grip on the finish.”