

QUINTA DA DEvesa

ESTB · 1941

QUINTA DA DEvesa +40 YEAR OLD TAWNY 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 +40 year old Port is the result of a blend of very old wines from Quinta da Devesa, developed with noble wine grapes used in the Douro region, aged over decades in wooden casks at Quinta da Devesa cellars.

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

Deep tawny colour.

Very complex bouquet, with predominant aromas of dried fruits and honey.

The palate is soft and mellow.

TEMPERATURE

Serve at 14°C. Once opened, preserves its good tasting notes for at least 2 months.

WINEMAKER

Luís Rodrigues

TECHNICAL INFORMATION

Alcohol | 20%

Acidity | 6,00 g/l

Residual Sugar | 125 g/l

pH | 3,60

Baumé | 5,3

Bottle | 750 ml

Case | 6 units

REVIEWS & AWARDS

94 Points Robert Parker – 2018

"The 40-Year Old Port (technically +40, although that would have bugged up the search engine) has a clear, deep mahogany color, although there a little more reddishness here compared to the 30-Year Old – this is feisty and boisterous and refuses to act its age. I kind of like that and it soon calms down to offer aromas of balsam, cloves, shaved ginger, fig and marjoram. The palate is lively and bright with the right amount of VA to give it a kick without unbalancing the layers of spicy honeyed fruit. Nutmeg, orange rind, black pepper, tamarind and dried apricots toward the finish somehow evoke images of Morocco. Wonderful!"

94 Points Tasted Magazine - 2014

Premium Gold Medal Berliner Wine Trophy - 2013

Gold Medal AWC Vienna 2014 – 2nd Best Fortified Wines - 93.1 points

Silver Medal International Wine Challenge - 2013

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