

QUINTA DA DEvesa

ESTB · 1941

QUINTA DA DEvesa PORTO COLHEITA 1970 WHITE

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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.

On the Baixo Corgo sub-region, 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.

Colheitas are dated Tawnies from one single harvest. The minimum age requirement is 7 years, but the tradition at Quinta da Devesa is to age several more years before bottling. The wine ages at our cellars in "balseiros", "tonéis" or 550l casks.

Produced and aged in Quinta da Devesa for 50 years, this Colheita Port was bottled in 2018.

TASTING NOTES

This Porto Colheita 1970 White presents us with an outstanding bouquet, a very crisp acidity, due to the complexity, refined quality and long aftertaste.

This White Colheita is really impressive in its heady aroma: orange peel, quince preserve, resins and honey. Velvet on the palate, fresh, perfumed, elegant and full of class, it is really delicious and subtle, with a very long and vigorous aftertaste.

TEMPERATURE

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

WINEMAKER

José Fortunato Júnior



TECHNICAL INFORMATION

Grape Varieties: Old Vines with more than 20 traditional grape varieties of the region

Harvest Method: Hand picked

Fermentation: Granite 'lagares' (shallow treading tanks) with foot treading

Alcohol: 21%

Total Acidity: 4,24 g/l

Volatile Acidity: 0,90 g/l

Residual Sugar: 109 g/l

pH: 3,73

Baumé: 3,7

Bottle Size: 500 ml

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Sociedade Agrícola da Quinta da Devesa
Lugar da Devesa - Canelas
5050-437 Peso da Régua | Portugal

Email: info@quintadadevesa.pt
Website: www.quintadadevesa.pt
Facebook: www.facebook.com/QuintadaDevesa