QUINTA DA DEVESA

ESTB · 1941

2018 VINTAGE PORT

OUINTA DA DEVESA

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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The grapes from our Quinta are harvested by hand in small containers and taken to the lagares to be trodden by foot.

Vinified traditionally in granite lagares, a wine with excellent extract is produced. Aged in old wooden vats until bottled in the second year after the harvest.

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 purple color. Powerful aromas of ripe red fruits, floral, cocoa, pepper, cassis and iodine.

On the palate it's dense, velvety and full bodied, with opulent and firm tannins, a well-balanced acidity, which offers balance, harmony and elegance, that anticipate an ageing in bottle of superb quality. The finish is long, sweet, refreshing and gourmand.

TEMPERATURE

Decant and serve at 14°C - 16°C

WINEMAKER

Luís Rodrigues



TECHNICAL INFORMATION

Alcohol | 20%

Acidity | 3,8 g/I

Residual Sugar | 115 g/l

pH | 3,96

Baumé | 4,20

Bottle | 750 ml

GRAPE VARIETIES

40% Touriga Nacional, 30% Touriga Franca, 10% Tinta Roriz, 20% Old Vines

