

QUINTA DA DEvesa

ESTB · 1941

2016 LATE BOTTLED VINTAGE PORT UNFILTERED

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The story of José Fortunato Júnior and his wife, Antónia Soares Fortunato, is that of a lifetime dedicated to Port Wine. In 1941, they acquired Quinta da Devesa and today it remains an independent family business dedicated to production of Port and Douro wines.

Quinta da Devesa carries a long history. In 1844, the well-known Barão de Forrester, included this property in what was the first map of the Douro Demarcated Region. But the most important history of this property began in the last century, in 1941, when the Fortunato family acquired the property, thus starting a new phase of greater investment in wine production, with a special focus on Port Wine. Later on, the DOC Douro still wines also became part of the portfolio.



THE 2016 LATE BOTTLED VINTAGE PORT

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

Fermentation lasted around 3 to 5 days, producing a wine with excellent extract.

Aged in old barrels for 4 years before bottling, the blend was made in September 2020.

The 2016 LBV is a traditional LBV, without any hot or cold treatment, unfiltered, thus preserving the full potential of the existing fruit. It can be drunk immediately, but it will age beautifully in a cellar, developing further complexity.

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 rich ruby color, dense and opaque. Intense nose of ripe dark fruits, cocoa and chocolate.

On the palate it's dense, full bodied and harmonious, with dark fruits, prune and chocolate flavours. Lovely balanced with ripe tannins, that lead to a luscious, sweet and long finish.

TEMPERATURE

Decant and serve at 14°C - 16°C. Once opened, preserves its good tasting notes during 2 to 4 weeks.

WINEMAKER

Luís Rodrigues

TECHNICAL INFORMATION

Alcohol | 20%

Acidity | 4,4 g/l

Residual Sugar | 118 g/l

pH | 3,73

Baumé | 4,40

Bottle | 750 ml

Case | 6 units

GRAPE VARIETIES

35% Touriga Franca, 35% Tinta Roriz, 15% Touriga Nacional, 15% Old Vines

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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