

QUINTA DA DEVESA

ESTB · 1941

Red 2019

Douro DOC

Careful selection of the best grapes, with manual harvesting. Destemming and crushing with 100% of destemmed grapes. After the temperature reaches 20/22°C, fermentation begins, which is kept at a controlled temperature between 22° and 25°C, for 5 to 7 days. Short pumping over the mass of skins every 3 hours. Delestage and pumping over with aeration. Post-fermentative maceration for 1 to 2 days.

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.

GRAPE VARIETIES 45% Touriga Franca
20% Touriga Nacional
20% Tinta Roriz
15% Tinta Barroca

SOIL Schist

CLIMATE Mediterranean

TECHNICAL INFO Alcohol: 14%
Acidity: 4.9 g/l
Residual Sugar: 0.6 g/l
pH: 3.66

SIZES Bottle: 750 ml
Case: 6 units

TEMPERATURE Serve between 16° and 18°C

WINEMAKER Luís Rodrigues



TASTING NOTES

Red color with garnet hue, intense aroma of wild fruits, blackberry and chocolate notes.

In the mouth is dense, sweet tannins with hints of cocoa. This set, as well as the acidity, gives the wine density and freshness, making it elegant and long.

During conservation, the bottle should be kept horizontally, protected from direct light, in a constant and moderate temperature.

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