

QUINTA DA DEVESA

ESTB · 1941

White 2020
Douro DOC

Careful selection of the best grapes, with manual harvesting. Destemming, crushing and pressing all the grapes of the day. Cold settling at 10° C for 48 hours to clarify the must and enhance the aromatic expression of the grape varieties.

Fermentation with controlled temperature in stainless steel tanks, at 15°/16° C, during 6 to 10 days. Final fermentation at 20° C.

Daily bâtonnage.

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	40% Gouveio 20% Malvasia Fina 20% Viosinho 20% Fernão Pires
SOIL	Schist
CLIMATE	Mediterranean
TECHNICAL INFO	Alcohol: 13% Acidity: 5,6 g/l Residual Sugar: < 0.6 g/l pH: 3.15
SIZES	Bottle: 750 ml Case: 6 units
TEMPERATURE	Serve between 8° and 10°C
WINEMAKER	Luís Rodrigues



TASTING NOTES

Slightly greenish citrus color, fruity and intense aroma with predominance of tropical aromas and lime notes.

In the mouth shows the freshness and acidity as well as a good volume. This set makes the wine elegant, young and very persistent.

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

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