

QUINTA DA DEvesa

ESTB · 1941

QUINTA DA DEvesa 10 YEAR OLD TAWNY PORT

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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. These extraordinary quality wines are used today to produce Quinta da Devesa Port Wines.

This Port Wine is the result of a blend of aged wine from Quinta da Devesa, developed with noble wine grapes used in the Douro region, aged over in wooden casks at the Quinta da Devesa cellars.

TASTING NOTES

Clean, tawny colour.

Intense bouquet with hints of dried fruit and slight vanilla.

The palate is complex with soft and long finish.

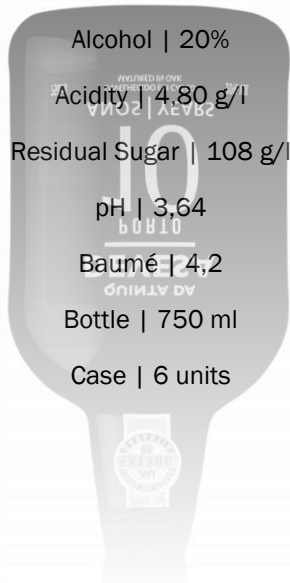
TEMPERATURE

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

WINEMAKER

Luís Rodrigues

TECHNICAL INFORMATION



REVIEWS & AWARDS

90 Points Robert Parker – 2018

“The 10-Year Old Porto has a mahogany core with a degraded tawny rim. The bouquet is clean and nicely focused, perhaps just missing a little intensity, with scents of burnt honey, molasses, dried fig and strong nutty aromas. The palate is smooth and harmonious, mellow in the mouth, gently building toward a caressing walnut, black pepper, bitter orange and marmalade finish, yet with a pleasant elderflower note poking its head above the surface on the aftertaste. I found this best served just a below room temperature.”

90 Points Wine Enthusiast - 2015

Gold Medal Berliner Wine Trophy - 2012

92 Points - For The Love of Port (Roy Hersh) - 2014

Best 10 Years - For The Love of Port (Roy Hersh) - 2015

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