# QUINTA DA DEVESA

ESTB - 1941

## **2019 VINTAGE PORT**

#### **QUINTA DA DEVESA**

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 2019 VINTAGE PORT

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 high quality ripe 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 | 112 g/l

pH | 3,79

Baumé | 4,20

Bottle | 750 ml

#### **GRAPE VARIETIES**

40% Touriga Nacional, 25% Touriga Franca, 10% Tinta Roriz, 25% Old Vines

