

QUINTA DA DEvesa

ESTB · 1941

2015 LATE BOTTLED VINTAGE PORT UNFILTERED

QUINTA DA DEvesa

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.

Located on the boundary of Baixo Corgo and Cima Corgo sub-regions, 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.



THE 2015 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 2019.

The 2015 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.

TASTING NOTES

Deep rich ruby color, dense and opaque. Intense nose of dark fruits, prune and chocolate.

On the palate it's powerful and challenging, full bodied and harmonious, with dark fruits, prune and chocolate flavours. Lovely balanced with velvet, firm and 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 | 113 g/l

pH | 3,65

Baumé | 4,40

Bottle | 750 ml

Case | 6 units

GRAPE VARIETIES

50% Tinta Roriz, 35% Touriga Franca, 15% Touriga Nacional



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