

# QUINTA DA DEVESA

ESTB · 1941

Red 2015  
Douro DOC



Careful selection of the best grapes, with manual harvesting. Fermentation in stainless steel tanks with maceration and scheduled pumping over the mass of skins at an average temperature of 25°C for 6 to 8 days.

<b>GRAPE VARIETIES</b>	Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca
<b>SOIL</b>	Schist
<b>CLIMATE</b>	Mediterranean
<b>TECHNICAL INFO</b>	Alcohol: 14% Acidity: 5.1 g/l Residual Sugar: 0.6 g/l pH: 3.8
<b>SIZES</b>	Bottle: 750 ml Case: 6 units
<b>TEMPERATURE</b>	Serve between 16° and 18°C
<b>WINEMAKER</b>	Jorge Sousa Pinto

## TASTING NOTES

The colour is an intense, closed ruby red. The nose is fresh, fruity, well-built and offers concentration. It reveals notes of crushed cassis, crushed blackberry and small notes of blueberries, associated with small hints of flowers, black olive, liquorice, cocoa as well as a discreet hint of cardamom / caramelization. The palate is fruity, juicy, well-balanced and offers a beautiful acidulous frame, gourmandise, a good guideline, a slight tension, a slight suavity as well as precision. On the palate this wine expresses notes of black cherry, fleshy / juicy blackberry and small notes of crushed cassis associated with touches of juicy red fruit, juicy blueberry as well as very discreet hints of flowers, oak / toasted, tobacco and sweet spices. Tannins are structuring and slightly firm.

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