

QUINTA DA DEVESA

ESTB · 1941

Red Old Vines 2013

Douro DOC

Careful selection of the best grapes, with manual harvesting. Field blend of more than 20 traditional grape varieties of the region. Traditional foot treading in granite 'lagares' (shallow treading tanks). Aged for 12 months in new French and American oak barrels and minimum ageing of 12 months in the bottle.



GRAPE VARIETIES	More than 20 traditional grape varieties of this region, from old vines
SOIL	Schist
CLIMATE	Mediterranean
WINE ANALYSIS	Alcohol: 14.5% Acidity: 5.5 g/l Residual Sugar: 0.6 g/l pH: 3.83
SIZES	Bottle: 750 ml Case: 6 units
TEMPERATURE	Serve between 16° and 18°C
WINEMAKER	Jorge Sousa Pinto

TASTING NOTES

The nose offers power, gourmandise as well as a fine and very slightly tight grain. It reveals notes of blackberry, toasted notes and small notes of vanilla, cassis associated with small touches of ripe strawberry / cherry as well as very discreet hints of sweet spices and a very discreet hint of Sichuan pepper. The mouth is juicy, fruity, well-balanced, a bit aerial, quite frank and offers a beautiful acidulous frame, a slight tension, precision as well as gourmandise. On the palate this wine expresses notes of juicy blackberry, juicy ripe raspberry and small notes of juicy cassis combined with touches of juicy blueberry, flowers, liquorice, slight hints of vanilla as well as very discreet hint of cardamom and black olive in the background. Tannins are well-built and very discreetly mellow. Good length. The finish is gourmand.