

# QUINTA DA DEVESA

ESTB · 1941

## Touriga Nacional Superior 2017

### Douro DOC

Careful selection of the best grapes, with manual harvesting. Traditional foot treading in granite 'lagares' (shallow treading tanks). Destemming and crushing with 100% of destemmed grapes. After the temperature reaches 20/22°C, fermentation begins, which is kept at a controlled temperature between 22° and 25°C, for 5 to 7 days. Short pumping over the mass of skins every 3 hours. Delestage and pumping over with aeration. Post-fermentative maceration for 1 to 2 days. Aged for 12 months in new French oak barrels and minimum ageing of 12 months in the bottle.

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.



<b>GRAPE VARIETIES</b>	100% Touriga Nacional
<b>SOIL</b>	Schist
<b>CLIMATE</b>	Mediterranean
<b>WINE ANALYSIS</b>	Alcohol: 14% Acidity: 5.7 g/l Residual Sugar: 0.6 g/l pH: 3.58
<b>SIZES</b>	Bottle: 750 ml Case: 6 units
<b>TEMPERATURE</b>	Serve between 16° and 18°C
<b>WINEMAKER</b>	Luís Rodrigues

#### TASTING NOTES

Touriga Nacional is the most noble grape variety of the Douro. Intense and concentrated, with a refined tannin structure, Touriga Nacional is distinguished by its delicacy. It's the result of a strict selection of the best plots of Quinta da Devesa.

The aroma reveals balsamic notes of oak, very ripe red fruits and violet. The palate is concentrated, with a long and fresh finish.

Since wine is a natural product, it may develop sediments with age. Serve with care.

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