

QUINTA DA DEVESA

ESTB · 1941

Rosé 2019

Douro DOC

Careful selection of the best grapes, with manual harvesting. For the Rosé we use the *saignée* method, to create a wine rich in style.

Cold settling at 10° C for 48 hours to clarify the must and enhance the aromatic expression of the grape varieties.

Fermentation with controlled temperature in stainless steel tanks, at 15°/16° C, during 6 to 10 days. Final fermentation at 20° C.

Daily bâtonnage.

Quinta da Devesa vineyards are managed using sustainable agricultural practices, certified as Integrated Farming.



GRAPE VARIETIES 65% Tinta Roriz
15% Touriga Nacional
10% Tinta Barroca
10% Touriga Franca

SOIL Schist

CLIMATE Mediterranean

TECHNICAL INFO Alcohol: 13%
Acidity: 5.9 g/l
Residual Sugar: 1.2 g/l
pH: 3.38

SIZES Bottle: 750 ml
Case: 6 units

TEMPERATURE Serve between 8° and 10° C

WINEMAKER Luís Rodrigues

TASTING NOTES

Pale pink color, good aromatic intensity with floral notes and red fruits, such as strawberry and raspberry.

In the mouth is slightly sweet, light, fresh and balanced. Long and gourmand finish.

During conservation, the bottle should be kept horizontally, protected from light, in a constant and moderate temperature environment.

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