

# QUINTA DA DEVESA

ESTB · 1941

White 2018  
*Douro DOC*

Careful selection of the best grapes, with manual harvesting. Pressing the whole grape. Cold decanting. Fermentation with controlled temperature. Maturation in stainless steel tanks.



<b>GRAPE VARIETIES</b>	Gouveio, Viosinho and Malvasia Fina
<b>SOIL</b>	Schist
<b>CLIMATE</b>	Mediterranean
<b>WINE ANALYSIS</b>	Alcohol: 13.5% Acidity: 5.8 g/l Residual Sugar: 0.6 g/l pH: 3.21
<b>SIZES</b>	Bottle: 750 ml Case: 6 units
<b>TEMPERATURE</b>	Serve between 8° and 10°C
<b>WINEMAKER</b>	Jorge Sousa Pinto

## TASTING NOTES

A young wine, produced from the grape varieties Gouveio, Viosinho and Malvasia Fina.

Limpid aspect and citrine in colour, an attractive nose, intense, with notes of tropical fruit and a light floral sweetness. The palate is pleasantly fresh, mineral, soft and balanced with a very smooth and persistent finish.