

# QUINTA DA DEvesa

ESTB · 1941

## QUINTA DA DEvesa 20 YEAR OLD TAWNY PORT

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Quinta da Devesa was already included in the first map of the Douro Demarcated Region, created by Baron of Forrester in 1844. Acquired by Fortunato family in 1941, it has been since then dedicated to Douro and Port Wines.

On the Baixo Corgo sub-region, and only 10 kms away from Peso da Régua, Quinta da Devesa vineyard and winery are located on a promontory which overlooks the confluence of the rivers Douro and Corgo, from where a wonderful sight can be enjoyed, covering the valleys of the rivers and mountains of the region.

Its 34 hectares, planted with the grape varieties recommended for the region, go from a quota of 60 m up to 500 m high, part facing south getting an excellent sun exposure, and part facing the buttresses of Marão, where it receives natural cool winds. This diversity of solar and wind exposure provides different levels of grape maturation and development, which allow to temporize harvesting in optimal conditions.



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Quinta da Devesa Port Wines, are produced exclusively from lots vinified and aged in the estate.

Since 1941, vintages considered of superior quality by the family winemakers, were kept and stored in wooden barrels in the winery cellars. These extraordinary quality wines are used today to produce Quinta da Devesa Port Wines.

This Port Wine is the result of a blend of aged wine from Quinta da Devesa, developed with noble wine grapes used in the Douro region, aged over in wooden casks at the Quinta da Devesa cellars.

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.

### TASTING NOTES

Clean, intense tawny colour.

Intense bouquet with a good complexity, in a mixture of honey, molasses, and hints of dried fruit and nuts.

The palate is soft and harmonious, with a pleasant and long finish.

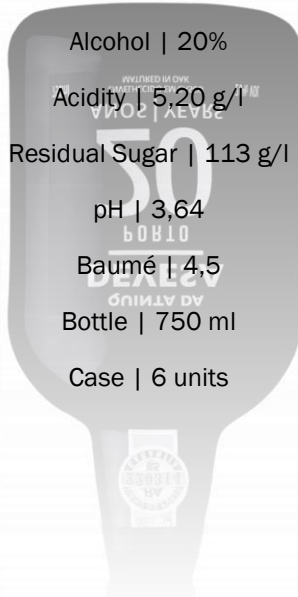
### TEMPERATURE

Serve at 14°C. Once opened, preserves its good tasting notes for at least 2 months.

### WINEMAKER

Luís Rodrigues

### TECHNICAL INFORMATION



### REVIEWS & AWARDS

93 Points Robert Parker - 2018

Gold Medal Berliner Wine Trophy - 2012

90 Points - For The Love of Port (Roy Hersh) - 2014

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