









# QUINTA DA DA DE SA

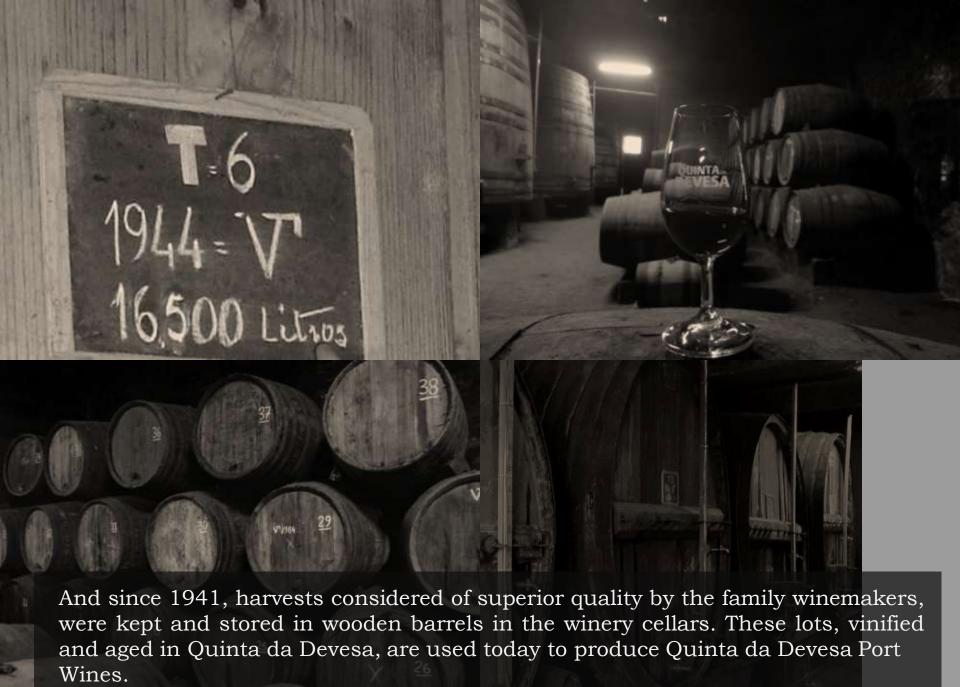
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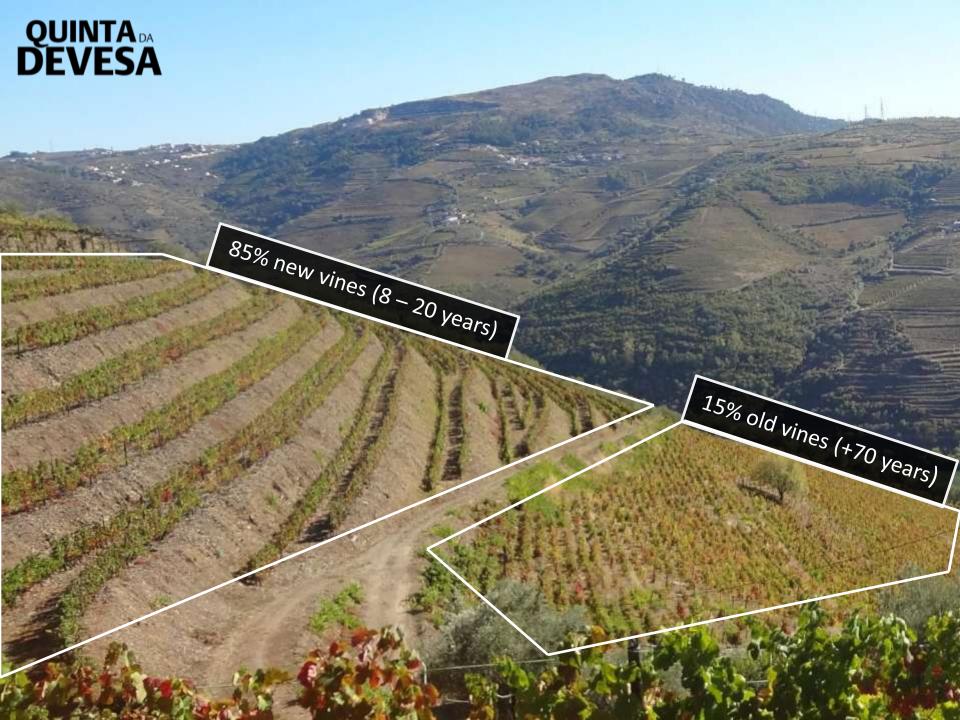




















Tasting guide

• 2 White Aged Tawny Port

• 4 Aged Tawny Port





Grapes: Old Vines (Tinta
Roriz, Tinta Barroca, Touriga
Nacional, Touriga Franca)
Alcohol: 20%
Sugar: 101 g/dm³
Acidity: 4,46 mg/dm³
Aging: Old oak casks



Grapes: Old Vines (Tinta Roriz, Tinta Barroca, Touriga Nacional, Touriga Franca)

AlcoRol: 20%

Sugar: 115 g/dm3

Acidity: 4,88 mg/dm3

Aging: Old oak casks



#### QUINTA DEVESA

Grapes: Old Vines (Rabigato,

Malvasia Corada. Malvasia Fina,

Viosinko)

AlcoRol: 20%

Sugar: 105 g/dm³

Acidity: 3,22 mg/dm3

Aging: Old oak casks



Grapes: Old Vines (Rabigato,

Malvasia Corada. Malvasia Fina,

Viosinko)

Alcohol: 20%

Sugar: 104 g/dm³

Acidity: 4.04 mg/dm3

Aging: Old oak casks



Grapes: Old Vines (Tinta
Roriz, Tinta Barroca, Touriga
Nacional, Touriga Franca)
Alcohol: 20%
Sugar: 98 g/dm³
Acidity: 5.76 mg/dm³
Aging: Old oak casks



#### QUINTA<sub>DA</sub> **DEVESA**

Grapes: Old Vines (Tinta
Roriz, Tinta Barroca, Touriga
Nacional, Touriga Franca)
Alcohol: 20%
Sugar: 163 g/dm³
Acidity: 6.92 mg/dm³
Aging: Old oak casks

