

# QUINTA DA DEVESA

## QUINTA DA DEVESA 20 YEAR OLD WHITE 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 Cima 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.

### QUINTA DA DEVESA 20 YEAR OLD WHITE PORT

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 20 year old White Port is obtained from a selection of grape varieties recommended for the Douro region. The ageing process occurs naturally over many years, in oak vats at Quinta da Devesa cellars, thus resulting in a darkened colour.



### WINEMAKER'S NOTES

Clean, amber colour, with a hint of copper.

Complex bouquet, with rich notes of almonds and honey.

The palate is soft and velvety.

### TEMPERATURE

Serve between 8°C and 10°C. Once opened, preserves its good tasting notes for at least 4 months.

### WINEMAKER

Jorge Sousa Pinto

### WINE ANALYSIS

Alcohol | 20%

Acidity | 3.88g/l

Residual Sugar | 105 g/l

pH | 3.66

Bottle | 500 ml

Case | 6 units

### REVIEWS & AWARDS

92 Points Robert Parker – 2015

*"The 20 Years White Port is a field blend from old vines (50 plus years). It was bottled in January 2015 with 105 grams per liter of residual sugar. Fresh, lovely and delectable, this is perfectly balanced, focused and young. There isn't a lot of complexity early on (noting that this a 20), but it does show some more mature flavors as it airs and warms. Impeccably balanced, this is a beautiful 20 that lingers endlessly and tastes just great."*