

QUINTA DA DEVESA

QUINTA DA DEVESA 30 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 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.

WINEMAKER'S NOTES

Clean, intense tawny colour.

Intense bouquet, with hints of honey, molasses and dried fruit.

Complex, the palate is thick, unctuous, with an intense sweetness, giving harmony to the whole. Excellent finish.

TEMPERATURE

Serve between 12°C and 14°C. Once opened, preserves its good tasting notes for at least 4 months.

WINEMAKER

Jorge Sousa Pinto

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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 old wines 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.



WINE ANALYSIS

Alcohol | 20%
Acidity | 5.6 g/l
Residual Sugar | 138 g/l
pH | 3.72
Bottle | 750 ml
Case | 6 units

REVIEWS & AWARDS

93 Points Wine Enthusiast - 2015

92 Points Robert Parker - 2014

"The 30-Year Old Porto is slightly deeper in color than the 10-Year Old. The nose is complex: balsam, dried honey, linseed and creme brûlée, wood resin scents - all quite mercurial and ever-changing in the glass. The palate is smooth and harmonious, slightly more viscous and honeyed than the 10-Year Old, with great weight on the finish. There are heady allspice, clove and hazelnut notes here, touches of tamarind and white pepper following later. What a lovely 30-Year Old!"

Gold Medal Berliner Wine Trophy - 2012

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