

QUINTA^{DA} DEVESA

Red 2014
Douro DOC

Careful selection of the best grapes, with manual harvesting. Fermentation in stainless steel tanks with maceration and scheduled pumping over the mass of skins at an average temperature of 25°C for 6 to 8 days.



GRAPE VARIETIES	Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca
SOIL	Schist
CLIMATE	Mediterranean
WINE ANALYSIS	Alcohol: 14% Acidity: 5.2 g/l Residual Sugar: 0.6 g/l pH: 3.8
SIZES	Bottle: 750 ml Case: 6 units
TEMPERATURE	Serve between 16° and 18°C

WINEMAKER'S NOTES

Jorge Sousa Pinto

Produced from Touriga Nacional, Touriga Franca, Tinta Barroca and Tinta Roriz grape varieties, the colour is an intense, closed ruby red.

The nose presents ripe fruit aromas, forest floor and a hint of toastiness. The palate presents a good structure, with nicely blended fruit and coffee/toasty notes, and full and soft tannins. The finish is pleasant with some persistence.