

# QUINTA<sup>DA</sup> DEVESA

## White Reserva 2014

Douro DOC

Careful selection of the best grapes, with manual harvesting. Pressing the whole grape. Cold decanting. Fermentation with controlled temperature. Maturation in stainless steel tanks and part in French oak barrels.



**GRAPE VARIETIES** Malvasia Fina, Viosinho and Fernão Pires

**SOIL** Schist

**CLIMATE** Mediterranean

**WINE ANALYSIS** Alcohol: 13.5%  
Acidity: 5.5 g/l  
Residual Sugar: 0.6 g/l  
pH: 3.28

**SIZES** Bottle: 750 ml  
Case: 6 units

**TEMPERATURE** Serve between 10° and 12°C

### WINEMAKER'S NOTES

*Jorge Sousa Pinto*

An elegant wine, produced from Malvasia Fina, Viosinho and Fernão Pires grape varieties. Fermentation is completed in 500 litre French oak barrels.

Limpid in aspect, with a citrine colour. Vanilla notes and a hint of toastiness blend perfectly with tropical fruit and some floral notes. The palate is soft and full-bodied with a consistent and long finish.