

QUINTA DA DEVESA

ESTB · 1941

Gouveio Superior Douro DOC

Careful selection of the best grapes, with manual harvesting. Destemming, crushing and pressing all the grapes of the day. Cold settling at 10º C for 48 hours to clarify the must and enhance the aromatic expression of the grape varieties.

Fermentation with controlled temperature in stainless steel tanks, at 15º/16º C, during 6 to 10 days. Final fermentation at 20º C.

Daily bâtonnage.

Quinta da Devesa vineyards are managed using sustainable agricultural practices, in accordance with the Sustainable Agriculture Integrated Production guidelines, certified by an independent organization, recognized by the Portuguese State.



GRAPE VARIETIES	100% Gouveio
SOIL	Schist
CLIMATE	Mediterranean
WINE ANALYSIS	Alcohol: 13% Acidity: 5.9 g/l Residual Sugar: 1.33 g/l pH: 3.29
TEMPERATURE	Serve at 10°C
WINEMAKER	Luís Rodrigues

TASTING NOTES

Intense, fresh and citrus aromas with notes of white fruit, peach and lemon.

In the mouth the aromas, freshness and firm acidity are evident, as well as a good body, indicating a good ageing potential.

During conservation, the bottle should be kept horizontally, protected from light, in a constant and moderate temperature environment.