

QUINTA DA DEvesa

ESTB · 1941

QUINTA DA DEvesa 30 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 Baixo 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.



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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 30 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.

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.

TASTING NOTES

Clear, dark golden colour, with a copper green hue.

The bouquet is complex and reveals an aroma of dried fruits.

The palate is velvety soft with a long pleasant finish.

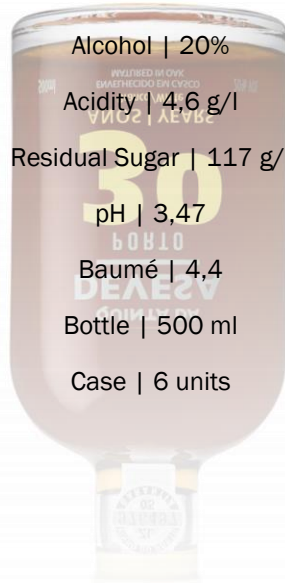
TEMPERATURE

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

WINEMAKER

Luís Rodrigues

TECHNICAL INFORMATION



REVIEWS & AWARDS

94 Points Robert Parker – 2018

“The 30 Years White Port is a field blend from old vines (50 plus years). It was bottled in July 2017 with 112 grams per liter of residual sugar. This is not necessarily head and shoulders over the 20 Year tasted in this issue, but it is very different. Much darker in color, its main flavor difference comes from its far superior complexity. If it lacks the fresh vibrancy of the 20, it is hardly old, dying or decayed. It is a prime time white Port. Moreover, it finishes with a fascinating array of old Tawny-like flavors, including just a whiff here and there of brandy as it airs and warms. Simply beautiful, this seals the deal with its seemingly endless finish. It's gorgeous. You'll love tasting it because it is delicious. It's also a wine to contemplate, probably my favorite white Port of this report.”

92 Points Wine Enthusiast - 2015

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