

QUINTA DA DEvesa

ESTB · 1941

QUINTA DA DEvesa 30 YEAR OLD TAWNY PORT

QUINTA DA DEvesa

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.



QUINTA DA DEvesa 30 YEAR OLD TAWNY PORT

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.

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

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 at 14°C. Once opened, preserves its good tasting notes for at least 2 months.

WINEMAKER

Luís Rodrigues

TECHNICAL INFORMATION



REVIEWS & AWARDS

94 Points Robert Parker – 2018

“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!”

93 Points Wine Enthusiast - 2015

Gold Medal Berliner Wine Trophy - 2012

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

QUINTA DA DEvesa

ESTB · 1941

Sociedade Agrícola da Quinta da Devesa
Lugar da Devesa - Canelas
5050-437 Peso da Régua | Portugal

Email: info@quintadadevesa.pt
Website: www.quintadadevesa.pt
Facebook: www.facebook.com/QuintadaDevesa