

QUINTA^{DA} DEVESA

Red Reserva Old Vines 2011

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. Aged for 12 months in new French and American oak barrels and 12 months in the bottle.



GRAPE VARIETIES	Traditional grape varieties of this region, from old vines
SOIL	Schist
CLIMATE	Mediterranean
WINE ANALYSIS	Alcohol: 14.5% Acidity: 5.5 g/l Residual Sugar: 0.6 g/l pH: 3.83
SIZES	Bottle: 750 ml Case: 6 units
TEMPERATURE	Serve between 16° and 18°C

WINEMAKER'S NOTES

Jorge Sousa Pinto

Produced from traditional grape varieties of this region, grown on a 70-year-old vineyard, a select batch has been aged for 12 months in new French and American oak barrels.

The colour is an intense, closed red. The nose reveals ripe fruit aromas, a little jam and a hint of vanilla. The palate combines the good structure, furnished by its soft, velvety tannins, with forest fruits. A long and persistent finish.