



RED WOLF



QUINTA DA DEVESA

10 YEAR RED TAWNY

ORIGIN

Douro

COUNTRY

Portugal

WINE MAKING NOTES

The base wine is first made with a blend of traditional Port red varieties grown in the Douro. During fermentation a neutral grape spirit is added to the wine, stopping fermentation early preserving the natural grape sugars. The wine is then aged in large oak casks in the cellars at Quinta da Devesa. The 10 year designation is a mark of quality.

TASTING NOTES

Rich and complex flavors of lovely red fruit, and dried cherries and a smokey vanilla with a long finish

FOOD PAIRING

Pecan pie, German chocolate cake, apple pie

SERVING RECOMMENDATIONS

Serve at 10°C – 12°C (50-55°F). Ready to drink upon purchase. Enjoy within 2 months of opening, stored in the refrigerator.

ANALYSIS

Alcohol: 20%

TA: 4.8 g/l

RS: 108 g/l

ABOUT THE WINERY

Owned by the Fortunato family, Quinta da Devesa is a small 34 hectare winery in the Cima Corgo sub region of the Douro Valley. The winery has been dedicated to the production of Douro and Port wine since 1941. The vineyards range in elevation from 500 to 600 meters, part south-facing, with excellent sun exposure, and part north-facing where it receives cooler prevailing winds.

The vineyards are managed under a minimum intervention system known as “Integrated Production,” focusing on prevention of pests and disease rather than spraying once infected. This way, the vineyards provide a healthy habitat for birds, reptiles and mammals, ensuring adequate biodiversity and a balanced, sustainable environment.

WEBSITE

QuintadaDevesa.pt

RED WOLF IMPORTS

BUILT ON TRADITION. NOT CONSTRAINED BY IT.

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