



RED WOLF



QUINTA DA DEVESÀ DOURO BRANCO/WHITE

VINTAGE

2023

VARIETAL

Gouveio, Malvasia Fina, Viosinho,
Fernão Pires

ORIGIN

Douro

COUNTRY

Portugal

WINE MAKING NOTES

The vineyards sit on the North facing slope allowing for temperatures cool enough to produce still white wines. Grapes are hand harvested grapes from schist soils. After destemming, crushing and pressing the grapes undergo cold settling at 15 deg F for 48 hours to clarify the must and enhance aromatic expression of the grape varieties. Fermentation with controlled temperature in stainless steel tanks, at 60 deg F for 6 to 10 days. Daily bâtonnage.

TASTING NOTES

Aromas of tropical fruit, white flower and lime. The palate is fresh and fruit forward, medium bodied with a balanced refreshing acidity and persistent finish.

FOOD PAIRING

Oysters, fish, grilled bratwurst, prosciutto, traditional Portuguese soup caldo verde with smoked sausage

ANALYSIS

Alcohol: 13%

TA: 6 g/l

RS: 0.6 g/l

pH: 3.19

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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