



## RED WINE DOURO TINTO 2003

Ageing	Up to 5 years
Production	11,000 cases (75cl x 6)
Alcohol	13,8 %
Total Acidity	5.63 G/dm <sup>3</sup>
Volatile Acidity	0.68 G/dm <sup>3</sup>
Ph	3.62
Total SO <sub>2</sub>	145 Mg/dm <sup>3</sup>

### Grape Varieties

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz. La Rosa Douro Tinto 2003 comes from mainly the Lamelas vineyard at La Rosa. The vineyard, planted by Tim Bergqvist, is over 20 years old.

### Production Notes

2003 was an extremely hot, dry year in the Douro so that the grapes matured well and we started picking the Touriga Nacional on 17th September, relatively early. We picked slowly and consistently with the weather holding out until the last few days. The grapes came into the adegas in excellent condition and from the start we were pleased with quality. Some grapes were trodden in temperature controlled granite lagares; the rest were pumped over in small stainless steel vats.

### Maturation and Bottling

The wine was matured in Allier French oak casks, mainly Cadus and Francois Freres, for 12 months before being bottled in April 2005.

### Tasting Notes

We are extremely pleased with the 2003 wines – they are rich and complex with a good balance of tannin and acidity. Despite the hot summer, the wine has retained its freshness. It is full bodied with plenty of red fruit flavours and an elegant, long finish.

### Serving Suggestions

La Rosa Douro Tinto is ready for drinking but can also be aged. Serve at cellar temperature with any meat dish or cheese.

### Press

90 points - Deep red with a bright rim. Spicy and cedary on the nose, with scents of fruitcake, dried cherry, red plum and pomegranate. This has striking energy and snap for a ripe vintage, with Old World vibrancy and a fruit/acid balance that holds promise for cellaring. Finishes juicy and long, with fine tannins by Josh Reynolds, Stephen Tanzer; 16/20 Revista dos Vinhos, Portugal 11/05

50 Best Value Reds in the World, Decanter 05/06 It was the only Portuguese wine (not port) to be chosen. 'Year after year this wine shows the other, often much more expensive, red wines from the Douro how it's done.É The 2003 vintage is spectacular with incredible fruit expression and delicious, controlled tannins'