

Douroso

DOURO DOC RED WINE 2014



QUINTA
DE LA ROSA

PRESS

91 points . Wine Enthusiast . April 2014

GRAPE VARIETIES

Traditional port varieties, mainly 50% Touriga Franca, 35% Touriga Nacional, 5% Tinta Roriz with the remaining amounts other mixed varieties.

SERVING SUGGESTIONS

Douroso red is an easy drinking wine to be drunk now or within the next five years. It is a versatile wine that can be drunk slightly chilled at (15-16°C) accompanied with lighter style food or drunk at a higher temperature (18°C) with heavier dishes. This wine is perfect with Italian cuisine, white meat such as chicken or pork and fish.

TASTING NOTES

The terroir in the Douro is still largely unexplored and by making wines with balance, harmony and equilibrium from our vineyards, we try to enable the grapes to express themselves in the bottle. The La Rosa style is to make well defined wines without too much extraction, tannin or oak. Wines that are rich and full bodied whilst being fresh and lively with a good acidity.

The bouts of rain we had during the vintage has meant that the 2014 wines are marginally lighter in style than normal. For douROSA this was a positive, as it is meant to be an easy, approachable wine for immediate drinking. The douROSA 2014 is a very pretty wine – aromatic, light and refreshing. Very similar in style to douROSA reds from other years, it keeps all the characteristics of red wines from the Douro in a soft and harmonious way.

PRODUCTION NOTES

The vineyard stood up surprisingly well to a challenging year. The flowering was late and then the Douro suffered from caterpillar attacks and oidium. The caterpillar digs deep into the newly formed grape and forms its chrysalis. This mainly affected Touriga Franca. The summer seemed to be marginally cooler and wetter than normal with numerous thunderstorms but the meteorological data shows otherwise and we seemed to have had a pretty normal, hot summer. There were plenty of hail storms, especially in the early summer, and the top part of the Lamelas vineyard got quite badly hit. The vine leaves had huge holes taken out of them. We did lose about 20% of our crop but only in a small area around the Lamelas house. In general the vine recuperated quite impressively.

By mid August we were looking at a two week delay in starting the vintage at La Rosa. But a few days of intense heat brought the grapes on with a great spurt and suddenly some were ripe. We picked the more delicate Touriga Franca first starting slowly on 25th September (relatively late for recent years). We had a few days of blissful sunshine but then thunderstorms built up and we ended up having rain almost every afternoon over a two week period. For few days the rain was for longer and heavier and we stopped picking. The harvest ended up in being very drawn out and we ended up finishing picking on 9th October.

QUALITY & ENVIRONMENT

We practice a sustainable agricultural regime being part of ADVID & SATIVA. We don't use genetically modified organisms nor do we use animal products so vegetarians can drink our wines. We recycle where possible and are HACCP & BRC rated.

MATURATION AND BOTTLING

Fermented in stainless steel vats at low temperatures to retain fruit and freshness. Bottled in January 2016.



Technical info:

Ageing:	Up to 5 years
Production:	25,000 bottles
Alcohol:	14,0 %
Total Acidity:	5,4 G/dm ³
Volatile Acidity:	0,6 G/dm ³
pH:	3,69
SO ₂ :	89 Mg/dm ³
Residual Sugars:	0,6 g/dm ³

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