

Quinta de la Rosa 2009

ESTATE RED WINE



PRESS

91 Pts Wine Enthusiast, December 2011
*** 3 Stars Decanter, May 2012
89 Pts Robert Parker, January 2012
89 Pts Wine Enthusiast, Best Buy
89 Pts, Wine Spectator, February 2012
89 Pts, Wine & Spirit, April 2012

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional (30%), Touriga Franca and Tinta Roriz, from the older dry stone terraced vineyards at La Rosa.

SERVING SUGGESTIONS

Being quite approachable as a young wine, it can either be drunk now or kept for up to 5 or so years. Serve at cellar temperatures, the 2009 is ideal with any meat dish or cheese.

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 and minerality.

Similar in style to the La Rosa 2008, with dark berry flavours and herbaceous, spicy undertones, the 2009 is fuller, rounder and more integrated. There is even more complexity, richness and volume on the palate and softer tannins making the wine unbelievably drinkable at a young age. Despite the hot year, the wine has a pleasing freshness and balanced acidity.

PRODUCTION NOTES

We had a dry year - it only rained 285mm from January to September. The early summer months were quite fresh but in August and September the heat arrived. We started picking a week earlier than normal and sugars were relatively high. Yields were slightly down on the norm.

The areas that did best were North facing slopes and the 'meia encosta' – half way up the hills. We were well placed as many of our vineyards were in the 'right' place. The vintage went well for those who really knew their vineyards as picking at the right time was vital. A few days too late might have meant overly ripe grapes. Jorge and Nuno's in-depth knowledge of the vineyards paid off and we have made some fabulous wines.

MATURATION AND BOTTLING

The wine was fermented in small stainless steel vats and then matured in Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, before being bottled in June 2011.



Technical info:

Ageing:	Up to 5 - 8 years
Production:	85 000 litres
Alcohol:	14,5 %
Total Acidity:	5,6 g/dm3
Volatile Acidity:	0,65 g/dm3
Ph:	3,6
SO2:	100 mg/dm3
Residual Sugars:	2,6 g/dm3

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