QUINTA DE LA ROSA

PORT
LBV 2005

Ageing	Up to 5 years
Production	15,000 cases
Alcohol	19.8%
Total Acidity	4.33 G/dm3
Volatile Acidity	0.26 G/dm3
Ph	3.54
SO$_2$	112 Mg/dm3
Residual Sugars	97 g/dm3

Grape Varieties

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz from La Rosa's A graded vineyards.

Production Notes

2005 was a very dry year and, at the beginning of September, the grapes showed little concentration although they were apparently very ripe. The rain arrived just in time, during the first week of September, whilst we were preparing to pick which delayed the vintage by two weeks. This delay was ideal as it enabled the grapes to develop aromas and concentration that had been lacking before. As a result, 2005 is an excellent year with balance and equilibrium.

The LBV 2005 port is made in the traditional manner trodden in granite lagares from grapes grown at Quinta de la Rosa. Some of the best port from that year is then kept back to make into our LBV.

Maturation and bottling

Our LBVs are matured in large wooden casks called "tonels" in our own lodge for 4-6 years until ready for bottling. The 2005 LBV was bottled in 2009. Unlike most port shippers, all products are stored and bottled in the Douro (at La Rosa and not Porto), allowing full traceability and ensuring quality from grape to bottle.

Tasting Notes

The 2005 LBV is a classic, almost aristocratic, port. With a deep, lively violet colour, it is an LBV with greater subtlety and less fat than normal. The port has an excellent structure, with equilibrium and definition. It has a wonderful length on the palate leaving the mouth with an impression of fresh woodland fruits and spices.

Serving Suggestions

This Port has not been filtered and might throw a light sediment but should not require decanting. Delicious with dessert, especially chocolate, cheese or on its own.