

La Rosa

WHITE WINE DOC DOURO 2018

GRAPE VARIETIES

Grapes from old vines local to the region and often used for making into white port – Viosinho (45%), Rabigato (20%), Códèga do Larinho (30%) and Gouveio. (5%).

SERVING SUGGESTIONS

This white wine is ready for drinking now. Serve chilled as an excellent refreshing aperitif. It is a perfect with food and can easily be drunk with a wide variety of different foods from chicken to seafood and fish.

TASTING NOTES

The terroir in the Douro is still largely unexplored and by making wines with, 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.

Light, floral aromas with quite ripe fruit, especially peach, becoming more obvious towards the end. Very elegant and soft on the palate with the same flavours apparent on the nose but more complex and slightly spicy. It is a wine full of flavours, fresh and young, ideal for hot summer days.

PRODUCTION NOTES

Overall the year was very difficult and atypical for the Douro and emotionally hard for the family as it was the first without Tim.

The winter was very dry. No rain fell from the end of June 2017 to February 2018 but when northern Europe had a heatwave, in early summer it was rainy and cold in the Douro. The late wet spring weather meant there was much humidity in the vineyard so there was a high risk of mildew. With good viticultural management we managed to control much of this but generally it meant yields were down and maturations a little delayed.

The later part of the summer was generally dry and hot, with one very hot weekend where extreme temperatures impacted some of the more vulnerable vineyards. We were lucky and not too badly affected but it did mean that the grapes less protected from the sun suffered from dehydration. At vintage time, careful selection in the vineyard was again of utmost importance with the older vines holding up better than the younger ones. The vintage was delayed compared to 2017 and we only started picking on Monday 17th September with perfect weather throughout - at times quite hot.

Yields were significantly down but despite all the challenges Jorge is initially pleased with the overall quality.

QUALITY AND 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

The wine was fermented in small stainless steel vats. Matured in old barrels before bottling in April 2019.



QUINTA
DE LA ROSA



Technical info:

Ageing:	2-3 years
Production:	8,500 litres
Alcohol:	12,8 %
Total Acidity:	5,4 G/dm³
Volatile Acidity:	0,3 G/dm³
pH:	3,4
SO ₂ :	97 Mg/dm³
Residual Sugars:	0,8 g/dm³

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