

Quinta de la Rosa 2011

DOC DOURO RED



QUINTA
DE LA ROSA

PRESS

91 pts WE November 2014

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional (30%), Touriga Franca and Tinta Roriz, from the older dry stone terraced vineyards at La Rosa. Mainly from the Lamelas vineyard planted by Tim Bergqvist more than 20 years ago.

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 2011 is ideal with any meat dish or cheese. A versatile wine, it also goes well with spicy dishes as well as robust 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. Wines that are rich and full bodied whilst being fresh and lively with a good acidity and minerality.

Intense violet colour that shows the concentration of the wine, aromas still very young with enormous complexity that, whilst difficult to define, shows all of the Douro – mature dark red fruit, floral, citrus, herbal and schist elements are all present

On the palate, dense and rich but at the same time not heavy. Long and complex with a good, balanced tannin structure which give tension and structure to the wine without destroying the elegance and equilibrium of this wine.

PRODUCTION NOTES

An almost tropically hot spring followed a particularly wet, rainy winter which provoked a huge amount of growth and vegetation in the vineyard and ultimately led to one of the earliest vintages ever. The summer months were dry and hot. Two days of rain at the end of August gave us ideal conditions for the grapes to ripen and develop.

We started the vintage on 9th August and from this point onwards was carried out on a stop and start basis over the following two months enabling us to pick each vineyard at its 'optimum' ripeness. Conditions were perfect.

We ended up producing some excellent grapes with outstanding quality and concentration. A fully declared Vintage port year, 2011 is also a fabulous year for wines in the Douro.

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 April 2014.



Technical info:

Ageing:	5 - 8 years
Production:	100 000 litres
Alcohol:	14,5 %
Total Acidity:	5,2 g/dm ³
Volatile Acidity:	0,7 g/dm ³
Ph:	3,6
SO ₂ :	119 mg/dm ³
Residual Sugars:	1,1 g/dm ³

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