

Quinta de la Rosa

PORTO VINTAGE 2015



QUINTA
DE LA ROSA

PRESS

91-89 points Wine Advocate
90 points Wine & Spirits, Dec 2017

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional and Touriga Franca with some Sousão from the older dry stone terraced vineyards at La Rosa.

SERVING SUGGESTIONS

The 2015 Vintage will age well for many decades but is also a lighter style vintage port that can be appreciated when young. Drink as a digestif with cheese, chocolates or on its own. Remember to decant the port after it has thrown a deposit. This will happen after it has been in bottle a few years.

TASTING NOTES

The 2015 Vintage port is extremely pretty and agreeable, very similar in style to the 2011s but without the same concentration and structure. Floral aromas together with dark cherry and wild berry fruit on the nose. On the palate the port has a pleasing freshness and attractive balance and elegance. A good tannin structure without being overbearing, the port exhibits the usual cherry, chocolate and slightly herbal flavours.

This 2015 vintage is in an ideal phase for immediate consumption for those who like their vintage ports young and vibrant but it will develop and mature well in the bottle for the next few decades.

PRODUCTION NOTES

The fabulous quality of the grapes this year has taken everyone by surprise. We didn't have the ideal meteorological conditions to indicate it was going to be a great year so we were really pleased with the beautiful grapes that came into the winery. The winter and spring was dry with little rain. Stable weather allowed for good flowering so production was always forecast to be abundant (good news after two relatively small years).

The summer was hot. There was little rain and few storms, apart from a huge one in May. So by August the vines were under intense water stress and their leaves were browning – especially younger vines with shallower roots. But the good news was that the fruit stood up well to this stress so that almost perfect grape came into the winery.

The vintage was long and slow. Jorge always says that the most important decision he makes every year is when to pick and this year wasn't that easy. We started picking the red grapes (Vale Grande) on 7th September then Vale do Inferno two days later. Torrential rain came for a couple of days (tail end of Hurricane Henry) so we stopped picking on Tuesday 15th September to let the grapes dry out. Picking resumed a week later until we finished vintaging with Cereijinha, our north facing vineyard, on Saturday 3rd 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

The port was trodden by foot in granite lagares for three to four days with temperature control. The more complex lots of 2015 were kept for 18 months in wooden oak 25 pipe tonels before being blended. The port was bottled in July 2017.



Technical info:

Ageing:	20+ years
Production:	10,000 bottles
Alcohol:	19.8%
Total Acidity:	4,8 G/dm³
Volatile Acidity:	0,25 G/dm³
pH:	3,6
SO ₂ :	96 Mg/dm³
Residual Sugars:	104 g/dm³

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375ml

500ml

750ml

1500ml