

La Rosa

DOC RESERVA RED WINE 2016



QUINTA
DE LA ROSA

PRESS

94 Cellar Selection – Wine Enthusiast
93 points – Wine Spectator – Feb 2019
92-94 points - Robert Parker
Premium Gold Medal – Vinhos de Portugal – May 2019

GRAPE VARIETIES

Traditional port varieties, mainly 60% Touriga Nacional with the rest (40%) being mixed field planted vines from the older dry stone terraced vineyards at La Rosa.

SERVING SUGGESTIONS

The wine would be best served with red meats and more powerful dishes. It also goes well with cheese, especially the Serra cheese found in Portugal. It is a wine that can be drunk now or aged for up to 10 years.

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.

The 2016 is young and full of energy. There is a purity in the wine, good acidity & complex flavours coming from the quality of the maturation of the grapes. Pretty floral notes and good freshness and vibrant acidity means that the wine is pleasant to drink now but will also age well. *“An inky, polished red, infused with blueberry gelée and cherry tart flavors, matched with milk chocolate, licorice and violet accents – Wine Spectator”*

PRODUCTION NOTES

Like most of Europe, we had a very wet, cool spring and early summer. The water table was replenished and plenty of terrace walls fell down (some onto the road to Pinhão). Flowering was delayed and we had to keep on top of any possible attacks of mildew. A wet start of the year was followed by a hot, dry summer. There was little wind, unusual for us as normally the wind gets up in the afternoons. No thunderstorms and no rain until 12/13th September. The vineyard held up surprisingly well helped by the rain in the spring. Only the younger vines with less well developed root systems suffered more.

The cooler, wetter spring meant that everything was delayed by at least two weeks so that we only started picking in earnest on Wednesday 21st September with the Touriga Nacional from Vinha Grande. Warm days (25C) but cool nights made ideal vintaging conditions. Jorge had to be careful where to pick as there was some uneven ripening in the vineyard. Being small and focused we were able to pick section by section. As there was plenty of colour and structure from the grapes, we were careful not to extract too much. We finally finished picking Monday 10th October (relatively late) and were lucky as we had uninterrupted sun throughout and no rain.

QUALITY & ENVIRONMENT

We practice a sustainable agricultural regime being part of AVID & 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 first trodden by foot in granite lagares and then fermented in small stainless steel vats and matured in Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, before being bottled in July 2018. We have 37.5cl, 75cl, magnums and larger formats available.



Technical info:

Ageing:	Now - 10 years+
Production:	8,000 litres
Alcohol:	14.8 %
Total Acidity:	5.2 G/dm³
Volatile Acidity:	0.79 G/dm³
pH:	3.69
SO ₂ :	86 Mg/dm³
Residual Sugars:	0.6 g/dm³

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