

Quinta de la Rosa

DOC DOURO RED 2013



QUINTA
DE LA ROSA

PRESS

93 pts – Cellar Selection, Wine Enthusiast, March 2016

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional (60%) and Touriga Franca (12%) with 8% Tinta Roriz, 5% Sousão and the rest (5%) come from old vineyard, mixed field blend. The grapes mainly come from the Lamelas vineyard planted by Tim Bergqvist more than 30 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.

2013 was a considerably cool year in the Douro producing wines with an excellent equilibrium. Well ripened fruit became more elegant as a result of the presence of fresh, floral aromas. On the palate the wine has plenty of depth, volume and an excellent acidity. The Quinta de la Rosa red 2013 is typical of the vintage: plenty of fruit, reasonably full bodied with a vibrant finish. Lively tannins means that the wine will age well in the bottle.

PRODUCTION NOTES

Good winter rains made up for the previous dry year replenishing the vineyards and resulting in a few fallen walls notably on the road to Casa Amarela. Bud break was fine. Like much of the rest of Europe everything was a little late and, despite some bursts of extreme heat, the vineyard never quite caught up.

The summer was hot and beautiful and we hoped that the little rain we had at the end of August might spur the grapes to ripen but they took their time and we ended up picking at least 10 days later than in recent years. The weather was perfect until 27th September by which time we had picked all the white. So that when torrential rain finally arrived the white grapes were already in. Even so, Jorge said the quality of wine made before the rain was similar to after.

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 wine was fermented in small stainless steel vats and then matured in aged Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, before being first bottled in October 2015. We have 37,5cl, 75cl, magnums and larger formats available.



Technical info:

Ageing:	5+ years
Production:	65,000 litres
Alcohol:	13.5 %
Total Acidity:	5,5 G/dm ³
Volatile Acidity:	0,7 G/dm ³
pH:	3.6
SO ₂ :	99 Mg/dm ³
Residual Sugars:	0,6 g/dm ³

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