



RED WINE DOURO TINTO 2006

Ageing	Up to 3 years
Production	16,000 cases (75cl x 6)
Alcohol	14.3 %
Total Acidity	5.7 G/dm ³
Volatile Acidity	0.6 G/dm ³
Ph	3.66
Total SO ₂	48 Mg/dm ³

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Grape Varieties

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz. La Rosa Douro Tinto 2003 comes from mainly the Lamelas vineyard at La Rosa. The vineyard, planted by Tim Bergqvist, is over 20 years old.

Production Notes

2006 was cooler than 2005 and previous years. We had more rainfall than we have had for some years especially at the end of August and start of September. With the rain came hot temperatures that provoked a sudden ripening of the grape particularly noticeable on the lower, as well as the more exposed, slopes. By the middle of September temperatures dropped to help normalize the situation. The wines from 2006 have less concentration than previous years so should be drunk a little younger. But they have beautifully attractive, clean aromas and seductive flavours which are well defined and will be much appreciated

Maturation and Bottling

The wine was matured in Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, for 12 months before being bottled in Autumn 2007.

Tasting Notes

The wine has all the usual Douro characteristics but is lighter and fresher in style with less overpowering density. On the nose, it is pretty, fragrant and aromatic. Lovely red fruit flavours come through especially strawberries, raspberries and white cherry with a subtle touch of lime. The wine is medium bodied, very elegant with a round, balanced structure. The La Rosa 06 is very beguiling and attractive.

Serving Suggestions

La Rosa Douro Tinto is ready for drinking but can also be aged. Serve at cellar temperature with any meat dish or cheese.

Press

(untasted as yet)