



## QUINTA DE LA ROSA

### QUINTA DE LA ROSA VINTAGE 2004

#### GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional, Touriga Franca, Tinta Barroca and Tinta Roriz, from the older dry stone terraced vineyards at La Rosa. A high proportion of the blend come from Vale do Inferno, found at the end of the property. It was planted by Sophia's great grandfather before the First World War and boasts some of the highest dry stone walls in the Douro.

#### PRODUCTION NOTES

The 2004 winter and spring were extremely dry so that the vines suffered from water stress. It rained heavily at the beginning of September which enabled the vine to recuperate and reinitiated the maturation process. The rest of September was hot and dry resulting in ideal vintaging conditions. Wines from 2004 tend to be very concentrated, with high alcohol levels and good acidities. The port was trodden in granite lagares for three to four days with temperature control.

#### MATURATION AND BOTTLING

The more complex lotes of 2004 were kept in wooden oak 25 pipe tonels before being blended. The port was bottled in July 2006.

#### TASTING NOTES

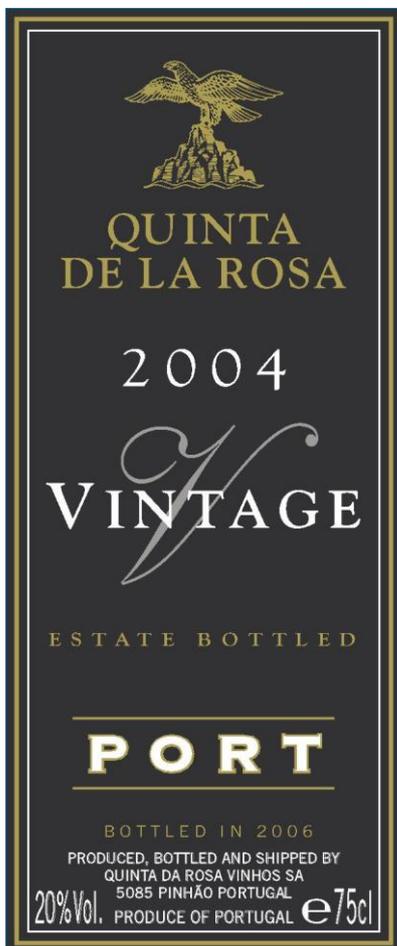
Young vintage ports are always hard to taste. The La Rosa 2004 has a great concentration of colour with wonderful complex aromas of black and red fruits. It is a full bodied, profound port with fresh clean flavours and mature tannins that give it a lively, long finish. As with most La Rosa ports, the 2004 is elegant, not aggressive, but yet full of concentrated, complex fruit with a slightly drier finish. It will age well – our 1960s are drinking beautifully - but as it is surprisingly open, it can also be drunk now.

#### SERVING SUGGESTIONS

Digestive with cheese, chocolates or on its own.

**PRESS** Revista dos Vinhos Jan 07 – 17/20 fourth in tasting after Fonseca, Qta Ervamoira and Vargellas.

Richard Mayson - La Rosa 2004 was very good indeed: ripe, dense if still quite closed; firm and focused, lovely tight-knit fruit with bitter chocolate concentration and fine tannic length. Combines elegance & depth. 17.5 – one of the highest marks.



*Sophia Bergqvist (owner)*

Ageing	Up to 20 years or more
Production	1,000 cases
Alc	20%
Total Acidity	4.58G/dm <sup>3</sup>
Volatile Acidity	0.33G/dm <sup>3</sup>
Ph	3.77
SO <sub>2</sub>	49 Mg/dm <sup>3</sup>
Residual Sugar	94 g/dm <sup>3</sup>



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