

douROSA 2010

RED WINE

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz.

SERVING SUGGESTIONS

douROSA red is an easy drinking wine to be drunk now or within the next five years. It is a versatile wine that can be drunk slightly chilled at (15-16°C) accompanied with lighter style food or drunk at a higher temperature (18°C) with heavier dishes.

TASTING NOTES

The terroir in the Douro is still largely unexplored and by making wines with balance, 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.

The douROSA Red 2010 is similar in style to previous years. The wine has plenty of cherry and cassis fruit flavours on the nose, cedar and spice on the palate. There is a good brightness and freshness to the wine despite the hot summer. The wine is perfect to drink with many different types of meals as it has a good equilibrium in tannins and acidity.

PRODUCTION NOTES

We had a particularly wet winter. This topped up the water levels and refilled our spring preparing us well for the hot, dry summer. Fair weather conditions in the spring meant we had a reasonable flowering and setting so that yields were maintained. July and August were unbelievably dry with no rain.

We started picking a week later than 2009. Sugar levels were quite low so we picked sporadically only where the grapes were mature and ripe enough. Like last year, it helped being a smaller producer with detailed knowledge of the vineyards. This year the cooler parts ripened earlier so we almost picked in reverse order – north facing slopes and higher altitude first. Being small, we were able to stop the picking half way through when Jorge declared that there were no more ripe grapes. The gamble paid off as the grapes ripened by at least 1 Baumé and produced more complex and richer flavours than otherwise. In most part we were lucky with the weather held. We only finished picking on 16th October – just over 20 days later than 2009 (a particularly early vintage).

MATURATION AND BOTTLING

Fermented in stainless steel vats at low temperatures to retain fruit and freshness. Bottled in March 2012 with screwcap (unless cork is specifically requested).



Technical info:

Ageing:	Up to 5 years
Production:	15 000 bottles
Alcohol:	13,8 %
Total Acidity:	5,0 g/dm3
Volatile Acidity:	0,4 g/dm3
Ph:	3,64
SO2:	80 mg/dm3
Residual Sugars:	2,4 g/dm3

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PORT



WINE



OLIVE OIL