



QUINTA
DE LA ROSA



RED WINE

douROSA RED 2007

Ageing	Up to 5 years
Production	15,000 bottles
Alcohol	13.5 %
Total Acidity	6.14 G/dm ³
Volatile Acidity	0.8 G/dm ³
Ph	3.18
SO ₂	72 Mg/dm ³
Residual Sugars	1.1 G/dm ³

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Grape Varieties

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

Production Notes

2007 was an exceptional year for both port and wine in the Douro valley. Excellent metrological conditions allowed optimal maturation of the grapes giving intense, concentrated and well balanced wines with rounded and mature tannins.

The winter/spring was very wet replenishing the water table and leaving much moisture in the soil. The grapes ripened slowly during a relatively cool but sunny summer. A hot start to September allowed the sugar levels to rise quite dramatically enabling us to pick in mid September. We knew it was likely to be a fully declared year when the grapes came into the adega (winery) in excellent condition and quality.

Maturation and bottling

Fermented in stainless steel vats at low temperatures to retain fruit and freshness.

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 douROSA Red 2007 is similar in style to the 2006 but, given the quality of the year, much more complex and profound. Plenty of cherry and black fruit flavours on the nose, the wine is perfect to drink with many different types of meals as it has a good equilibrium in tannins and acidity.

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.

Press

90 points Wine & Spirits April 2010;