



La Rosa

RED WINE 2007

Ageing	Up to 5 years
Production	100,000 litres
Alcohol	14,4%
Total Acidity	5.64 G/dm ³
Volatile Acidity	
Ph	3.6
SO ₂	44 mg/L
Residual Sugars	2.4 G/dm ³

Grape Varieties

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

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.

Maturation and bottling

The wine was fermented in small stainless steel vats and then matured in Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, for 12 months before being bottled in Autumn 2008.

Tasting Notes

Reflecting the ideal conditions in the vineyards for optimal maturation, the 2007 red wine is full of dark berry fruit, cherries and plums with underlying herbaceous aromas. There is plenty of freshness and acidity so that the wine is lively and attractive, showing none of the heaviness sometimes associated with Douro wines. Rounded tannins and good complexity, the wine lingers on the palate.

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 2007 is ideal with any meat dish or cheese.