

# Quinta de la Rosa

## PORT LATE BOTTLED VINTAGE 2011



QUINTA  
DE LA ROSA

### PRESS

90 pts . Wine Spectator . 1000 wines below 98 pts . January 2016  
90 pts . Wine Enthusiast . October 2015

### GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional, Touriga Franca, Sousão and Tinta Roriz from La Rosa's A graded vineyards.

### SERVING SUGGESTIONS

This Port has not been filtered and might throw a light sediment but should not require decanting. Delicious with dessert, especially chocolate, cheese or on its own.

### TASTING NOTES

All our ports are made in the 'house style' namely slightly drier without any cloying sweetness that can be associated with some other ports. We also work hard making sure the brandy is well integrated. As with our wines, we search for harmony and equilibrium from our vineyards and 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 and tannin.

This LBV was produced in a truly wonderful declared Vintage year. Opaque in colour with classic vintage port aromas - dense and complex. Full of fruit (blackcurrants, blackberries and plums) accompanied by floral notes with a touch of spice. It is an enormous wine on the palate but at the same time elegant where the fresh black fruit flavours balance the density and power of the port. Tannins of the best possible quality are evident giving an almost soft, round silky finish to this fine LBV.

The port gives immense pleasure for immediate drinking. Please make sure the bottle isn't kept in direct sunlight otherwise it might oxidise.

### PRODUCTION NOTES

An almost tropically hot spring followed a particularly wet, rainy winter which provoked a huge amount of growth and vegetation in the vineyard and ultimately led to one of the earliest vintages ever. The summer months were dry and hot. Two days of rain at the end of August gave us ideal conditions for the grapes to ripen and develop.

We started the vintage on 9<sup>th</sup> August and from this point onwards was carried out on a stop and start basis over the following two months enabling us to pick each vineyard at its 'optimum' ripeness. Conditions were perfect.

We ended up producing some excellent grapes with outstanding quality and concentration. A fully declared Vintage port year, 2011 is also a fabulous year for wines in the Douro.

### QUALITY & ENVIRONMENT

We practice a sustainable agricultural regime being part of ADVID & SATIVA. We don't use genetically modified organisms nor do we use animal products so vegetarians can drink our wines. We recycle where possible and are HACCP & BRC rated.

### MATURATION AND BOTTLING

Our LBVs are matured in large wooden casks called "tonels" in our own lodge for 4-6 years until ready for bottling. The 2011 LBV was bottled in April 2015. Unlike most port shippers, all products are stored and bottled in the Douro (at La Rosa and not Porto), allowing full traceability and ensuring quality from grape to bottle.



### Technical info:

Ageing:	Drink now
Production:	15,000 litres
Alcohol:	20%
Total Acidity:	4,62 G/dm <sup>3</sup>
Volatile Acidity:	0,34 G/dm <sup>3</sup>
pH:	3,67
SO <sub>2</sub> :	123 Mg/dm <sup>3</sup>
Residual Sugars:	104 g/dm <sup>3</sup>

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The LBV is similar in style to other La Rosa ports – well defined, a good structure, and mature tannins with soft wood undertones. La Rosa ports are slightly drier than most and the brandy is well integrated.

This LBV was produced in a truly wonderful declared Vintage year. Opaque in colour with classic vintage port aromas - dense and complex. Full of fruit (blackcurrants, blackberries and plums) accompanied by floral notes with a touch of spice. It is an enormous wine on the palate but at the same time elegant where the fresh black fruit flavours balance the density and power of the port. Tannins of the best possible quality are evident giving an almost soft, round silky finish to this fine LBV.

The port gives immense pleasure for immediate drinking but at the same time will continue to mature well in the bottle over the next few years. Please make sure the bottle isn't kept in direct sunlight otherwise it might oxidise.

### PRODUCTION NOTES

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