

Quinta de la Rosa

TAWNY PORT



QUINTA
DE LA ROSA

GRAPE VARIETIES

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

SERVING SUGGESTIONS

Good to drink chilled as an aperitif as well as after dinner. This Port has been lightly filtered and does not require decanting.

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.

Our Tawny Port exhibits a nuttiness and a complexity not often found in these types of tawnies. Compared with the Ruby, the Tawny is paler in colour and lighter in style. As always, La Rosa's house style is slightly drier at the finish than most. There should be no confusion between this Tawny Port and our old finer 10 years "Tonel N° 12" Tawny Port. It should be consumed within 2 to 3 years of bottling.

PRODUCTION NOTES

Quinta de la Rosa's Tawny Port is unique in that it comes from A graded grapes all grown on the Quinta. Most other tawny blends come from further down the river nearer Régua where there is higher rainfall and most grapes are B to D quality, so the resulting port tends to be less concentrated. Some of our tawny is still made in the traditional way – trodden in granite lagares.

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

This is a young tawny port, produced through rapid aging in small, old oak 550 litre pipes (or barrels) to give an aged appearance and flavour. It is blended from our stocks of port to give this young Tawny its characteristic style which will be the same from year to year. As with all La Rosa products, this Tawny is bottled at La Rosa, allowing us to ensure quality from grape to bottle. 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: | Up to 3 years |
| Production: | Made regularly |
| Alcohol: | 19,5 % |
| Total Acidity: | 4,00G/dm ³ |
| Volatile Acidity: | 0,30 G/dm ³ |
| pH: | 3,55 |
| SO ₂ : | 110 Mg/dm ³ |
| Residual Sugars: | 100-110 g/dm ³ |

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phone: (+351) 254 732 254
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email: mail@quintadelarosa.com
website: www.quintadelarosa.com
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