



QUINTA
DE LA ROSA



PORT

Vintage 2009

Ageing	Up to 20 years or more
Production	5000 bottles
Alcohol	20%
Total Acidity	4,99 G/dm ³
Volatile Acidity	0.2 G/dm ³
Ph	3,5
SO ₂	104 Mg/dm ³
Residual Sugars	91 g/dm ³

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Grape Varieties

Traditional port varieties, mainly Touriga Nacional, Touriga Franca, Souzão and Tinta Roriz, from the older dry stone terraced vineyards at La Rosa.

Production Notes

We had a dry year - it only rained 285mm from January to September. The early summer months were quite fresh but in August and September the heat arrived. We started picking a week earlier than normal and sugars were relatively high. Yields were slightly down on the norm. The areas that did best were North facing slopes and the 'meia encosta' - half way up the hills. We were well placed as many of our vineyards were in the 'right' place. The vintage went well for those who really knew their vineyards as picking at the right time was vital. A few days too late might have meant overly ripe grapes. Jorge and Nuno's indepth knowledge of the vineyards paid off and we have made some fabulous wines..

Maturation and bottling

The more complex lots of 2009 were kept for 18 months in wooden oak 25 pipe tonels before being blended. The port was bottled in June 2011. The port was trodden by foot in granite lagares for three to four days with temperature control. Before doing this, we pulled off some free run juice (to make into Rosé) giving extra concentration to the final port.

Tasting Notes

Jorge was determined to produce a vintage port in 2009 so he focused on some specific vineyards making sure he was picked at the 'perfect maturation point'. The port has a beautiful deep dark purple/red colour and complex black cherry aromas with cedary undertones that you would expect with a young vintage port. The brandy is well integrated with the 'wine' element so there is no spirit burn. The result is a finely balanced, big rich, ripe port with freshness, equilibrium and elegance and a long, lingering finish.

All our ports are made in the 'house style' namely slightly drier without any cloying sweetness that is often associated with ports. As in our wines, we search for balance, 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, tannin or oak.

Serving Suggestions

La Rosa's vintage ports age well but also, given their elegant style, can easily be drunk young. Drink as a digestif with cheese, chocolates or on its own. Can be aged for at least 20 years.

Press

93 pts Spectator April 2012-03-15;
91 pts Wine Enthusiast Dec 2011