

La Rosa

DOURO DOC ROSÉ WINE 2017

GRAPE VARIETIES

Traditional Port varieties, mainly 30% Touriga Nacional, 10% Touriga Franca, 40% Vinha Velha and 20% Tinta Roriz.

SERVING SUGGESTIONS

Serve chilled, as an excellent refreshing aperitif. Given its structure, it is a perfect with food and can easily be drunk when eating summer salads, fish, chicken and other white meats.

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. Our style is to make well defined wines without too much extraction, tannin or oak and with good freshness and minerality.

This rosé has a pretty salmon pink colour, floral aromas, freshness and is quite delicate. On the palate, the rosé shows pretty fruit with red currant touches and is soft and light.

PRODUCTION NOTES

It was a dry, hot year for much of Europe and the same for Portugal. Forest fires ravaged the countryside as everything was dry as a tinderbox. Vintaging started the earliest in living memory on 17th August (the day of my parents 60th wedding anniversary) when we picked the white at Bandeiras in the Douro Superior moving onto some of the red soon after. Those vineyards that were low altitude and south facing suffered the most. Temperatures were at 40C+ and there were initial signs of water stress and some dehydration. There was no rain forecast – the last time it has rained was the last week of June. A week later temperatures dropped so Jorge decided stop picking Bandeiras for a week. The marginally fresher weather helped maturation giving the grapes better aromas and more complexity of flavour. We finished picking Bandeiras on 4th September when we would normally be starting!

At La Rosa we started picking the hotter parts of Vale do Inferno incredibly early as well – 21st August – leaving the rest for later on. Generally those vineyards that were able to cope with the dryness and heat were picked later. These tended to be those that had older vines, preferably Touriga Nacional, that were north facing in higher altitudes. The cooler spell also had a positive influence at La Rosa and the wines we made a little later were of excellent quality. Alcohol levels tended to be higher and acidities lower than normal. But there was very little evidence of over maturity and resulting jammy flavours.

It was a year when everything was ready to be picked at the same time - a logistical challenge and it meant that our two wineries were working hard all the time. The last of the grapes were picked from the Fausto vineyard, high up by Lamelas on Monday 18th September, 3 days before we started the vintage in 2016! Once again it was a harvest where Jorge had to be careful of what to pick when and being a smaller, more flexible producer paid off. A later vintage where the grape matures more slowly is always preferred, however we were surprisingly pleased with the overall quality of the wines both white and red.

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

The Rosé is made from the free run juice when making Vintage port. The lagares (granite tanks) are filled with grape and before they are trodden we open the taps and let the juice run off. After fermentation at low temperatures in small stainless steel tanks, the rosé was stored in stainless steel until it was bottled in May 2018. Available in cork.



QUINTA
DE LA ROSA



Technical info:

Ageing:	1/2 years
Production:	6,600 bottles
Alcohol:	13,5 %
Total Acidity:	5,0 g/dm³
Volatile Acidity:	0,3 g/dm³
pH:	3,50
SO ₂ T:	110 mg/dm³
Residual Sugars:	0,6 g/dm³

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