

QUINTA DE LA ROSA

Vintage 1997

Due to La Rosa's situation, we can produce small amounts of Vintage ports in most years.

1997 is a fully declared year by most large shippers and La Rosa declared a small quantity of excellent wine. The port has complex aromas of violets and berries, a vibrant grip, and is well balanced with ripe fruity finish- all within the overall drier house style of La Rosa.

Our Vintage 1997 won a Gold Medal at The International Wine Challenge in 1999 and was granted 89 in the American Wine Spectator being described as "a very attractive young port". Clive Coates also awarded it 17/20 describing it as "Quite firm, good cassis fruit. Fullish, fresh and balanced. A stylish wine. Very good indeed".

Like all our ports, the grapes were trodden. The resulting port was stored in 30 pipe old oak tonels for two years before bottling.

Small quantities were produced - 1,800 cases in all.



Vintage Release Notes:

The Bergqvist family, owners of quinta de la Rosa for several generations, are delighted to declare the 1997 Vintage. 1,800 cases have been produced of a quality which may prove to be Quinta de la Rosa's finest Vintage Port of the decade.

1997 in the Vineyards

Heavy rain between November 1996 and January 1997 ensured good water supplies for the following year. Intense cold followed this with snow at times blanketing the vineyards and hills down to the river - most unusual. Fortunately warm dry conditions in March (32oC in the shade at La Rosa) triggered an early bud burst and subsequently the flowering took place in perfect climatic conditions.

The middle of the summer saw some rain and cooler temperatures until the baking heat returned, interspersed with heavy rain showers which helped the vine to ripen evenly and progressively up to the Vintage.

La Rosa began picking on 15th September in ideal weather, the grapes looking in excellent condition with low yields and high sugar readings up to 14 Beaumé (25.4 Brix). The grapes used for the 1997 Vintage are in mixed plantations of Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Roriz and Tinta Amarela from the Meia Encosta (mid slope) between 30 and 60 years old.

- 1997 in the Cellar

The grapes were trodden over two days in the traditional granite lagares, fermented for three days and then fortified when they had reached 7.5o Beaumé. The wine was subsequently matured in old oak tonels of 5,500 litres before bottling after 20 months.

The final selection for the 1997 Vintage Port was blended by the family team with consultant Raymond Reynolds. The hallmarks of this port are beautifully ripe tannins, concentration and complexity. "Lovely dense, deep colour. Intense flavour of chocolate and almonds with a complex nose of ripe fruit. Tremendous full bodied fruit on the middle palate with well formed tannins giving an impressive, lingering finish"

- Gold Medal - International WINE Challenge 2001-

~Wine Spectator~

Vintage 1997 Rated 89-85

"A very sweet and grapey young port, with an intriguing floral note. Medium bodied, with well integrated tannins and a fresh silky finish. Not for the long term, but pretty"

Rated 89 - February 2000

"Pretty aromas of violets and berries. Full-to medium-bodied, with medium tannins and a fruity finish. Very attractive young port. Best after 2006. 1,300 cases - JS"

~ The Underground Wine Journal - Dave Williams ~

Vintage 1997

While it would be unfair to rate such a young vintage port, there comes a time in every taster's life when he forgets his adjectives and provisions and is forced to write the first thought that enters his mind. With the uncorking of La Rosa's 97 the first word is wow! the entire room is filled with aroma of fresh fruit, berries and plums. The dark deep colour is almost black. Intense fruit hides the many complexities of this wine. One instantly understands why the 1997 vintage is so highly touted throughout the Douro. Even at the young stage this wine is lush, lovely and memorable.

~Clive Coates~

Vintage 1997

Awarded 17 points out of 20 and placed tenth out of 35 vintage ports tasted

"Slightly yeasty on the nose. Quite firm. Good cassis fruit. Fullish, fresh and balanced. A stylish wine. Very good indeed. Drink from 2009"

Miami Herald

Vintage 1997

Coffee and black raspberry flavours, huge body opulent - Recommended

Alcoholc._____ 20% by volume pH : _____ 3.55 - 3.6

Residual sugars _____ 100-110g/litre Bottle size _____ 75cl and 37.5cl