



QUINTA DE LA ROSA

PRODUCTION

Indigenous grape varieties from old vines – 60% Viosinho, 25% Rabigato, 5% Gouveio, and 10% mixed field blend including Arinto and Códèga do Larinho.

The wine was partially fermented and matured in barrels (50%) with the remainder in small stainless-steel vats, before being bottled in April 2021.

TERROIR

Still largely unexplored, the terroir in the Douro offers incredible opportunity. None more so than La Rosa's, whose vines rise dramatically out of the river with the imposing Vale do Inferno vineyard, and climb steadily upwards to top out at 500m with Lamelas, whose magnificent views overlook the very heart of the region. The estate's grapes are category A – the very best the Douro has to offer.

Schist and granite soils along with the extremely varied topography enable the white wines to have remarkable acidity, minerality, and freshness. La Rosa's whites are characterised by their floral, citric notes and balanced fruit.

VINTAGE

Wetter and colder weather during the winter months ensured the vines had excellent conditions early on. Around flowering season, there was an elevated risk of mildew though this managed easily. A cool June was followed by extremely hot rest of the summer which created excellent, concentrated fruit - albeit in lower yields than is customary.

We started vintaging at the beginning of September, and thanks to the unseasonably hot September days, we had to pick as quickly as possible. The vintage finished on September 15th having surely been one of the earliest and fastest vintages of all time. Despite the challenging year, Jorge was defiant throughout saying we would 'still make some excellent wines'. Thankfully, everyone's resilience was rewarded with outstanding wines that show substantial poise and promise.

TASTING NOTES

Intense but restrained aroma with lively white fruit and strong minerality. On the palate it is dense and fresh, whilst also being linear with a long finish. Subtle start with an explosion of flavours in middle palate and a noble finish with delicious bitterness.

Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now - 5+ years	13%	35,500 bottles	6.0 g/dm ³	0.8 g/dm	3.19



DOC RESERVA WHITE
WINE

2020



375ml

750ml