



QUINTA DE LA ROSA

PRODUCTION

30% Touriga Nacional, 30% Touriga Franca, and 40% mixed field planted old vines. Foot trodden in granite lagares for an evening before being transferred to stainless-steel vats for fermentation. Matured for 20 months in new (50%) and used (50%) French oak casks. Bottled in November 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

A mild and dry winter was followed by a spring with equally little rainfall. Fortunately, after a few smaller years, 2019 saw a return to higher yields as there was optimal weather during the flowering period. In spite of the heatwaves seen across much of Europe in July, the Douro experienced a relatively cool yet dry summer with near ideal conditions, including perfectly timed rainfall on 25 August to refresh the vineyards. Shortly thereafter, a short stint of unseasonably hot weather challenged the vines in their final maturation phase leading to a slightly longer vintage than is customary.

The vintage started on 12 September with some of the hotter parcels of Vale do Inferno. As is the case with previous years, it was crucial to pay close attention to each individual vine, only picking those who had ripened whilst leaving some terraces for later. By 16 September the harvest had started in earnest and in general picking conditions were good. A brief bout of rain on 21 September helped refresh the vines before the final few weeks of picking. The harvest concluded on 10 October back in Vale do Inferno with the final few parcels.

TASTING NOTES

With a deep ruby colour, this wine is defined by its enormous complexity of aromas, especially its red forest fruits and aromatic herbs. A racy red, long, and extremely elegant. It combines the sweetness of the ripe grapes with the austerity of its tannins and acidity. A perfect balance between the intensity and elegance typically found in the great Douro wines.

Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now - 15+ years	14.5%	15,000 bottles	6.1 g/dm ³	0.65 g/dm	3.53



DOC RESERVA RED WINE

2019



375ml

750ml

1500ml