



QUINTA DE LA ROSA

PRODUCTION

Viosinho (40%) and Arinto (40%). Fermented and matured in French oak barrels (50% new) for 10 months. Bottled in July 2021. Once bottled the wine was stored for a further 12 months in the family's private cellar.

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.

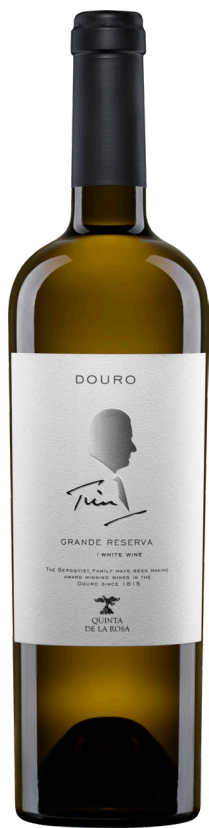
Schist and granite soils along with the extremely varied topography enable the white wines to have remarkable acidity, minerality, and freshness. La Rosa's whites are characterised by their floral, citric notes and balanced fruit.

VINTAGE

Winter and spring were fairly dry with little rainfall. Fortunately, the Douro avoided the heatwaves experienced by most of Europe in July and had a near perfect summer with rain falling on 25th August to refresh the vineyards nicely. This was followed by unseasonably hot weather with temperatures in the high 30Cs which meant picking started soon after.

Like previous years, it was vital that we paid close attention to where we picked and were careful to choose only those vines that had ripened, leaving some for later.

As a result of a relatively cool summer the white grapes maintained their acidity meaning our wines have excellent maturation but with relatively low pHs, which is something of novelty. A combination of good concentration as well as optimal freshness will allow the wines to mature nicely.



DOC TIM GRANDE
RESERVA WHITE WINE

2019



750ml

Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now - 6 years	13%	2,600 bottles	6.3 g/dm ³	0.7 g/dm	3.17