

PRODUCTION

Indigenous grape varieties from old vines – 50% Viosinho, 20% Rabigato, 20% Arinto, 10% Gouveio.

The wine was partially fermented and matured in barrels (50%) with the remainder in small stainless-steel vats, before being bottled in March 2022.

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

The winter months saw plenty of rain which replenished the water table and helped the vineyards recover. There were a few thunderstorms in late spring which mostly affected our Vedeal vineyards.

Whilst most of western Europe was burning, the Douro experienced a relatively cool summer with normal temperatures. At the end of August we had some days of extreme temperatures but by the 28th the heat had calmed down giving ideal ripening conditions.

We had two periods of rain during September which meant we had to start and stop picking more than normal. Thanks to good viticultural practices, the grapes held up remarkably well and, despite the rain, there was virtually no sign of any rot.

TASTING NOTES

2021's intense heat meant we had to harvest early in order to keep optimum freshness and lively acidity. On the nose delicate floral aromas pair with ripe citric notes. Seductive, with excellent tension, the La Rosa Reserva shows hints unripe pineapple and citric notes before giving way to a long subtle finish



375ml 750ml