



QUINTA DE LA ROSA

PRODUCTION

Indigenous grape varieties from old vines – 60% Viosinho, 30% Rabigato, and 10% Arinto.

The wine was partially fermented in stainless steel with the remainder of the fermentation in french oak. It spent a further 8 months in oak before being bottled in April 2023.

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 was relatively dry and warm so the water table still low coming into spring. We had a good budding and flowering and yields looked promising. Avoided the hail storms this year, which in fact seemed to be fewer, but in summer heatwaves hit us badly. Wave after wave of hot weather with cooler patches in between and temperatures highest ever once in Pinhão at 47C.

The result of this challenging build up to harvest was that there was extreme uneven ripening in the vineyards with grapes ranging from very ripe to green. La Rosa's 2022 Vin-dima could be characterised as a harvest of two halves. The first being hot and intense with a focus on picking quickly and flexibly, trying to work alongside the heat. The second half was less intense, following rain in mid-September.

TASTING NOTES

A wine with excellent complexity and freshness, showing floral aromas alongside peach notes and citric elements. Freshness and richness on the palate are both present. It has a long finish with great tension. A very elegant wine.

Technical information/ingredients:

Alcohol	Total Acidity	Total Sugars	pH
12.5% ± 0,5	6.0 g/L (tartaric acid)	0.60 g/L	3.25

Nutritional Information (typical values for 100 ml):

Alcohol	Sugars	Energetic Value	Suitable for vegans	Gluten
11 g	0.06g	313 KJ/70Kcal	Yes	Free



DOC RESERVA WHITE
WINE

2022

