

# La Rosa

## DOC DOURO RED 2015

### PRESS

91 PTS WINE AND SPIRITS, DECEMBER 2017 – BEST PORTUGAL TABLE WINE, BEST BUY.

### GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional (60%) and Touriga Franca (12%) with 8% Tinta Roriz, 5% Sousão and the rest (5%) come from old vineyard, mixed field blend. The grapes mainly come from the Lamelas vineyard planted by Tim Bergqvist more than 30 years ago.

### SERVING SUGGESTIONS

Being quite approachable as a young wine, it can either be drunk now or kept for up to 5 or so years. Serve at cellar temperatures, the 2011 is ideal with any meat dish or cheese. A versatile wine, it also goes well with spicy dishes as well as robust fish.

### TASTING NOTES

The terroir in the Douro is still largely unexplored and by making wines with harmony and equilibrium from our vineyards, we try to enable the grapes to express themselves in the bottle. The La Rosa style is to make well defined wines without too much extraction, tannin or oak. Wines that are rich and full bodied whilst being fresh and lively with a good acidity and minerality.

We had rain during the harvest for past two years (2013 & 2014) which gave rise to wines that were fresher but a touch austere, with the 2015s we have now arrived at a vintage with good maturation and a generosity of fruit that is more normal for Quinta de la Rosa wines.

The wine is very seductive, with blackberry and strawberry aromas combining with floral notes, especially violet (coming from the Touriga Franca grape). On the palate, there is a lot of rich fruit but not at all heavy, showing the best of the Douro where richness and structure combines with freshness and elegance. Beautiful tannins and acidity assure longevity for ageing. This wine is an excellent ambassador for Quinta de la Rosa in particular and the Douro in general.

### PRODUCTION NOTES

The fabulous quality of the grapes this year has taken everyone by surprise. We didn't have the ideal meteorological conditions to indicate it was going to be a great year so we were really pleased with the beautiful grapes that came into the winery. The winter and spring was dry with little rain. Stable weather allowed for good flowering so production was always forecast to be abundant (good news after two relatively small years). The summer was hot. There was little rain and few storms, apart from a huge one in May. So by August the vines were under intense water stress and their leaves were browning – especially younger vines with shallower roots. But the good news was that the fruit stood up well to this stress so that almost perfect grape came into the winery.

The vintage was long and slow. Jorge always says that the most important decision he makes every year is when to pick and this year wasn't that easy. We started picking the red grapes (Vale Grande) on 7th September then Vale do Inferno two days later. Torrential rain came for a couple of days (tail end of Hurricane Henry) so we stopped picking on Tuesday 15th September to let the grapes dry out. Picking resumed a week later until we finished vintaging with Cereijinha, our north facing vineyard, on Saturday 3rd October.

### QUALITY & ENVIRONMENT

We practice a sustainable agricultural regime being part of ADVID & SATIVA. We don't use genetically modified organisms nor do we use animal products so vegetarians can drink our wines. We recycle where possible and are HACCP & BRC rated.

### MATURATION AND BOTTLING

The wine was fermented in small stainless steel vats and then matured in aged Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, before being first bottled in January 2017. We have 37,5cl, 75cl, magnums and larger formats available.



QUINTA  
DE LA ROSA



### Technical info:

Ageing:	<b>Up to 10 years</b>
Production:	<b>55,000 litres</b>
Alcohol:	<b>14.4 %</b>
Total Acidity:	<b>5.3 G/dm<sup>3</sup></b>
Volatile Acidity:	<b>0.6 G/dm<sup>3</sup></b>
pH:	<b>3.65</b>
SO <sub>2</sub> :	<b>80 Mg/dm<sup>3</sup></b>
Residual Sugars:	<b>0.7 g/dm<sup>3</sup></b>

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