



QUINTA DE LA ROSA

PRODUCTION

Traditional port varieties, mainly Touriga Nacional, Touriga Franca, Sousão, and Tinta Roriz.

Named after the large barrel in which the Bergqvist family used to keep their family blend, Tonel 12 is steeped in history. Each year a small number of top-quality wines are specially chosen and set aside to be aged in old 550l oak pipes for an average of 10 years before being blended and bottled.

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 majestically up to an altitude of 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.

Remarkable freshness and minerality provided by the Quinta's unique terroir, along with a steadfast desire to ensure that the brandy is well integrated means that all of our Ports are made in drier 'house style' without any overpowering sweetness.

TASTING NOTES

As with all of our ports the 10 Year Old Tawny is fermented slightly longer to guarantee a dry finish and we work hard to ensure that the brandy is well incorporated. Expect notes of powerful dried fruit, including apricot and figs, along with honey, almonds and orange peel.



10 YEAR OLD
TAWNY
PORT



Technical Information:

Aging Now	Alcohol 19.5%	Production Regularly	Total Acidity 3.82 g/dm ³	Residual Sugars 95-110g/dm	pH 3.5-3.6
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