



# QUINTA DE LA ROSA

## PRODUCTION

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

A Colheita Port is best described as a vintage tawny. Only made from the produce of the very best years - in this case 2009 - Colheita's are made with the same care and attention to detail as our other aged Ports.

Grapes are carefully selected before being foot trodden in granite lagares. A small number of the resulting wines are set aside to be aged in old 550l oak pipes for 8 years before bottling.

## 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.

## VINTAGE

Overall, 2009 was a dry year with cool, fresh early summer months followed by a hot August and September. Picking started a week earlier than usual and sugars were relatively high, with yields slightly lower than normal. The vines on the North facing slopes as well as those on the 'meia encosta' (half way up the hills) were particularly good.

It was a great vintage for those who really know their vineyards as picking at exactly the right moment to avoid over maturation was crucial. Fortunately, Jorge and Nuno's in-depth knowledge paid off and we made some fabulous wines.

## TASTING NOTES

As with all of our ports the Colheita 2009 is fermented slightly longer to guarantee a dry finish and we work hard to ensure that the brandy is well incorporated.

This Colheita successfully marries two worlds - the energy and opulence of fruit from vintage style ports and the elegance and complexity of our tawnies. Liquorice, black chocolate and vanilla aromas combine with vibrant fruit in perfect harmony.

## Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now	19%	6,500 Bottles	4.93 g/dm <sup>3</sup>	104g/dm	3.25



COLHEITA  
2009  
PORT



500 ml