



QUINTA DE LA ROSA

PRODUCTION

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

An extremely high-quality port made from some of the best wines from 2015. The port was foot trodden in granite lagares before aging in large oak 'tonels' for 4 years. Lightly filtered and bottled in May 2019. Ready for immediate drinking without the need for decanting.

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

2015 was an unexpectedly good year. Despite the far from ideal meteorological conditions, we were extremely excited about the beautiful grapes that arrived at the winery. Winter and spring were dry with little rain. Stable weather allowed for good flowering meaning that production was always forecast to be abundant (good news after two relatively small years). This was followed by a hot summer. There was little rain and only a few storms, apart from a large one in May. By August the vines were under intense water stress and their leaves were browning – especially younger vines with shallower roots.

However, the good news was that the fruit stood up well to this stress so that the grapes were almost perfect by the time they arrived into the winery. Vintaging was long and slow thanks to the rains after 9th September. However, this was mitigated against through good management by Jorge.

TASTING NOTES

A very pretty and approachable LBV with enticing floral aromas and optimal freshness. A beautiful port, full of round, soft flavours paired with poise and elegance. Highly concentrated and full-bodied wine, it shows well-developed dark berries, as well as hints of dried fig and chocolate.

Technical Information:

| Aging | Alcohol | Production | Total Acidity | Residual Sugars | pH |
|--------------|---------|----------------|-----------------------|-----------------|-----|
| Now-10 years | 19.8% | 30,000 bottles | 4.5 g/dm ³ | 96g/dm | 3.5 |



LATE BOTTLED VINTAGE
2015
PORT



375 ml 500 ml 750ml