



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 2014. Wines were aged in large oak 'tonels' for 4 years before being lightly filtered and bottled in March 2018. 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

The early part of the summer was cooler and wetter than normal, with presence of some thunderstorms. Rain in mid-August meant that we were looking at a two week delay in starting the harvest. However, this was counterbalanced by a hot few days early September which meant that some grapes ripened quickly. On 25th September we started picking the Touriga Franca, though this was followed by some unpredictable weather. As such, this meant the harvest ended up being fairly drawn out and we ended up finishing picking on 9th October.

## TASTING NOTES

A beautiful port, full of round, soft flavours but with an optimal structure giving this LBV tension and elegance. It is a highly concentrated full-bodied wine that shows well-developed but fresh, young and vibrant dark fruits, as well as cinnamon spices with a long finish.



