



QUINTA DE LA ROSA

PRODUCTION

Traditional port varieties, mainly Viosinho, Gouveia, Rabigato and Malvasia Fina.

The first pressings of the grapes are run off and used in our white wines. When the pH starts to rise, the last approximately 10% of the juice is drawn off into stainless steel vats, to be made into white port, stopping the fermentation by adding brandy.

The Extra Dry White Port is blended from stocks held at La Rosa and is aged in large 'tonels' for an average of 2-3 years.

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

A first class aperitif wine with a beautiful amber/honey colour, it shows excellent fruit, as well hints of pear drop, on the palate, all the while maintaining the quintessential La Rosa long, dry finish.

Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now	19.5%	Regularly	3.00 g/dm ³	20-30g/dm	3.8



EXTRA DRY
WHITE
PORT



500 ml 750ml