

Quinta de la Rosa

DOUROSA RED WINE 2011



QUINTA
DE LA ROSA

PRESS

92 pts YEARS BEST BUY Wine Enthusiast Oct 2013 ..layers of scent of honey, ginger, nectarine and mountain flowers into a kaleidoscope of flavours...

5/5 Ron Weingand's Restaurant Wine Issue 150-151

88 pts Wine Avocate April 2014

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz.

SERVING SUGGESTIONS

Dourosa red is an easy drinking wine to be drunk now or within the next five years. It is a versatile wine that can be drunk slightly chilled at (15-16°C) accompanied with lighter style food or drunk at a higher temperature (18°C) with heavier dishes.

TASTING NOTES

The terroir in the Douro is still largely unexplored and by making wines with balance, harmony and equilibrium from our vineyards, we try to enable the grapes to express themselves in the bottle. The La Rosa style is to make well defined wines without too much extraction, tannin or oak. Wines that are rich and full bodied whilst being fresh and lively with a good acidity.

2011 is one of the best years to come from the Douro. A fully declared Vintage port year, this is reflected in the overall quality of the Dourosa wine. This Red 2011 is similar in style to previous years but richer and more balanced. The wine has plenty of cherry and cassis fruit flavours on the nose, cedar and spice on the palate. There is a good brightness and freshness to the wine and plenty of complexity. The wine is perfect to drink with many different types of meals as it has a good equilibrium in tannins and acidity.

PRODUCTION NOTES

An almost tropically hot spring followed a particularly wet, rainy winter which provoked a huge amount of growth and vegetation in the vineyard and ultimately led to one of the earliest vintages ever. The summer months were dry and hot. Two days of rain at the end of August gave us ideal conditions for the grapes to ripen and develop. We started vintaging on 9th August and then stopped and started throughout much of the following two months enabling us to pick each vineyard at its 'optimum' ripeness. Conditions were perfect. We eventually stopped picking on 31st September, relatively early.

We ended up producing some excellent grapes with outstanding quality and concentration.

MATURATION AND BOTTLING

Fermented in stainless steel vats at low temperatures to retain fruit and freshness. Bottled in June 2013.



Technical info:

Ageing:	Up to 5 years
Production:	35,000 bottles
Alcohol:	14.5 %
Total Acidity:	5,1 G/dm ³
Volatile Acidity:	0,7 G/dm ³
Ph:	3.6
SO ₂ :	80 Mg/dm ³
Residual Sugars:	2,4g/dm ³

address: 5085-215 Pinhão | Portugal
phone: (+351) 254 732 254
fax: (+351) 254 732 346

email: mail@quintadelarosa.com
website: www.quintadelarosa.com
facebook: [facebook.com/quintadelarosa](https://www.facebook.com/quintadelarosa)

