



## RED WINE

### DOURO TINTO 2004 RESERVE

Ageing	Up to 10 years
Production	2,500 cases (75cl x 6)
Alcohol	14,6 %
Total Acidity	5.57 G/dm <sup>3</sup>
Volatile Acidity	0.70 G/dm <sup>3</sup>
Ph	3.62
Total SO <sub>2</sub>	77 Mg/dm <sup>3</sup>

#### Grape Varieties

The La Rosa Reserve 2004 is a blend of different grape varieties. 70% came from old vineyards with mixed planting and the remainder came from younger vineyards with block planting – 20% Touriga Nacional and 10% Tinto Cão.

#### Production Notes

The 2004 winter and spring was extremely dry so that the vines suffered from water stress. It rained heavily at the beginning of September which enabled the vine to recuperate and reinitiated the maturation process. The rest of September was hot and dry resulting in ideal vintaging conditions. Wines from 2004 tend to be very concentrated, with high alcohol levels and good acidities.

#### Maturation and Bottling

Most of the grapes were trodden in temperature controlled granite lagares; the rest were pumped over in small stainless steel vats. The wine was matured in Allier French oak casks for 16 months before being bottled in May 2006.

#### Tasting Notes

The La Rosa Reserve 2004 is a concentrated wine that is attractive and surprisingly approachable. It is very aromatic showing the typical flavours of Touriga Nacional. Tinta Cão, with its exotic flavours, increases the complexity of the wine. Well structured, full of character and personality, the wine can be drunk now but also has enormous potential for ageing..

#### Press

Silver Medal from the International Wine Challenge 2006.

#### Serving Suggestions

The wine would be best served with red meats and more powerful dishes. It also goes well with cheese, especially the Serra cheese found in Portugal.