

Quinta de la Rosa

DOUROSA RED WINE 2013



QUINTA
DE LA ROSA

PRESS

90 pts Wine Enthusiast, October 2015

GRAPE VARIETIES

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

SERVING SUGGESTIONS

Douro 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. This wine is perfect with Italian cuisine, white meat such as chicken or pork and fish.

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.

Dark black cherry on the nose with a light touch of spice. On the palate the wine shows an attractive ripeness initially, with a good freshness and liveliness on the finish. Soft tannins are evident which give this Douro wine a balanced structure and gracefulness.

PRODUCTION NOTES

Good winter rains made up for the previous dry year replenishing the vineyards and resulting in a few fallen walls notably on the road to Casa Amarela. Bud break was fine. Like much of the rest of Europe everything was a little late and, despite some bursts of extreme heat, the vineyard never quite caught up.

The summer was hot and beautiful and we hoped that the little rain we had at the end of August might spur the grapes to ripen but they took their time and we ended up picking at least 10 days later than in recent years. The weather was perfect until 27th September by which time we had picked all the white. So that when torrential rain finally arrived the white grapes were already in. Even so, Jorge said the quality of wine made before the rain was similar to after.

MATURATION AND BOTTLING

Fermented in stainless steel vats at low temperatures to retain fruit and freshness. Bottled in April 2015.



Technical info:

Ageing:	Up to 5 years
Production:	25,000 bottles
Alcohol:	14.0 %
Total Acidity:	5.0 G/dm ³
Volatile Acidity:	0.7 G/dm ³
Ph:	3.69
SO ₂ :	94 Mg/dm ³
Residual Sugars:	0.9 g/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)

