

DOUROSA

RED WINE 2015



QUINTA
DE LA ROSA

GRAPE VARIETIES

Traditional port varieties, mainly 52% Touriga Nacional with the remaining amounts other mixed varieties (Touriga Franca, Tinta Roriz, Tinto Cão).

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. 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.

Most La Rosa red wines are very full bodied, the 2015 wines are marginally lighter in style than normal – ideal for the douROSA style which is an easy, approachable wine for immediate drinking. Similar to other years, the 2015 is a very pretty wine – aromatic, light and refreshing. It keeps all the characteristics of red wines from the Douro in a soft and harmonious way.

PRODUCTION NOTES

The fabulous quality of the grapes this year has taken everyone by surprise. We didn't have the ideal meteorological conditions to indicate it was going to be a great year so we were really pleased with the beautiful grapes that came into the winery. The winter and spring was dry with little rain. Stable weather allowed for good flowering so production was always forecast to be abundant (good news after two relatively small years).

The summer was hot. There was little rain and few storms, apart from a huge one in May. So by August the vines were under intense water stress and their leaves were browning – especially younger vines with shallower roots. But the good news was that the fruit stood up well to this stress so that almost perfect grape came into the winery.

The vintage was long and slow. Jorge always says that the most important decision he makes every year is when to pick and this year wasn't that easy. We started picking the white grapes early, in the middle of August, moving on a little later to pick the red (Vale Grande) on 7th September and then Vale do Inferno two days later. Torrential rain came for a couple of days (tail end of Hurrigan Henry) so we stopped picking on Tuesday 15th September to let the grapes dry out. Picking resumed a week later until we finished vintaging with Cerejinha, our north facing vineyard, on Saturday 3rd October.

QUALITY & ENVIRONMENT

We practice a sustainable agricultural regime being part of ADVID & SATIVA. We don't use genetically modified organisms nor do we use animal products so vegetarians can drink our wines. We recycle where possible and are HACCP & BRC rated.

MATURATION AND BOTTLING

Fermented in stainless steel vats at low temperatures to retain fruit and freshness. Bottled in July 2016.



Technical info:

Ageing:	Up to 5 years
Production:	30,000 bottles
Alcohol:	14.0 %
Total Acidity:	5.0 G/dm ³
Volatile Acidity:	0.6 G/dm ³
Ph:	3.7
SO ₂ :	74 Mg/dm ³
Residual Sugars:	0.6 g/dm ³

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