

La Rosa

WHITE WINE DOC DOURO 2015



QUINTA
DE LA ROSA

GRAPE VARIETIES

Grapes from old vines local to the region and often used for making into white port – Viosinho (45%), Rabigato (20%), Códrega do Larinho (30%) and Gouveio. (5%).

SERVING SUGGESTIONS

This white wine is ready for drinking now. Serve chilled as an excellent refreshing aperitif. It is a perfect with food and can easily be drunk with a wide variety of different foods from chicken to seafood and fish.

TASTING NOTES

The terroir in the Douro is still largely unexplored and by making wines with, 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.

The La Rosa white has a very perfumed nose with citric and floral aromas. On the palate the wine is quite full bodied, very soft and seductive. It is an intense wine, full of flavor without any excesses, very beautiful and balanced with a long, fresh finish at the end.

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. Jorge is extremely pleased with the white wines this year.

QUALITY AND 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

The wine was fermented in small stainless steel vats before bottling in April 2015.



Technical info:

Ageing:	2-3 years
Production:	17,500 bottles
Alcohol:	13,5 %
Total Acidity:	5,2 G/dm ³
Volatile Acidity:	0,3 G/dm ³
pH:	3,33
SO ₂ :	76 Mg/dm ³
Residual Sugars:	1.0 g/dm ³

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