

La Rosa

WHITE WINE DOC DOURO 2017

GRAPE VARIETIES

Grapes from old vines local to the region and often used for making into white port – Viosinho (45%), Rabigato (20%), Códèga 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.

We were surprised how well the white wines turned out given the hot year. The La Rosa white has its usual perfumed nose with citric and floral aromas. On the palate the wine is an intense wine, full of flavor without any excesses, very beautiful and balanced with a long, fresh mineral finish at the end.

PRODUCTION NOTES

It was a dry, hot year for much of Europe and the same for Portugal. Forest fires ravaged the countryside as everything was dry as a tinderbox. Vintaging started the earliest in living memory and we started picking some of the white the week starting 21st August. A week later temperatures dropped so Jorge decided stop picking for a week. The marginally fresher weather helped maturation giving the grapes better aromas and more complexity of flavour.

Generally those vineyards that were able to cope with the dryness and heat were picked later. The cooler spell had a positive influence at La Rosa and the wines we made a little later were of excellent quality. Alcohol levels tended to be higher and acidities lower than normal. We were surprised with the overall quality of the white wines given the year we had.

It was a year when everything was ready to be picked at the same time - a logistical challenge and it meant that our two wineries were working hard all the time. Once again it was a harvest where Jorge had to be careful of what to pick when and being a smaller, more flexible producer paid off. A later vintage where the grape matures more slowly is always preferred, however we were surprisingly pleased with the overall quality of the white wines.

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. Matured in old barrels before bottling in June 2018.



QUINTA
DE LA ROSA



Technical info:

Ageing:	2-3 years
Production:	7,700 bottles
Alcohol:	12,5 %
Total Acidity:	5,3 G/dm³
Volatile Acidity:	0,2 G/dm³
pH:	3,37
SO ₂ :	120 Mg/dm³
Residual Sugars:	0,6 g/dm³

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375ml



500ml



750ml



1500ml