

# Quinta de la Rosa

## DOC DOURO RED 2012



QUINTA  
DE LA ROSA

### PRESS

92 pts Wine Enthusiast, Jan 2015

### GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional (30%) and Touriga Franca (30%) with the rest mixed varieties from field blends such as Tinta Roriz. The grapes mainly come from the Lamelas vineyard planted by Tim Bergqvist more than 25 years ago.

### SERVING SUGGESTIONS

Being quite approachable as a young wine, it can either be drunk now or kept for up to 5 or so years. Serve at cellar temperatures, the 2011 is ideal with any meat dish or cheese. A versatile wine, it also goes well with spicy dishes as well as robust 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. Wines that are rich and full bodied whilst being fresh and lively with a good acidity and minerality.

On the nose, wild herbal, shrub-like flavours of the Douro are evident. The ripeness of the La Rosa 2012 is almost perfect, giving good aromatic complexity but maintaining all the freshness and elegance that the excessive summer heat sometimes gives to Douro wines. Quite full bodied with lively tannins highlighting the flavours and giving the wine life. Long and versatile, it is a wine for almost all food and all occasions.

### PRODUCTION NOTES

We had a very dry winter/spring that helped the building works but meant that the vineyard suffered as water stocks were not replenished. Yields were initially low from an uneven flowering and poor weather during this period. We had some rain in the late spring but virtually none fell in the summer months (we normally have some thunderstorms or a few days of low pressure). Lack of water meant the grapes were small and concentrated and took longer to mature.

We started picking late and slowly (16<sup>th</sup> September). As usual Jorge was careful about what to pick and consequently the grapes that came into the winery were in perfect condition. It rained on 23<sup>rd</sup> and 25<sup>th</sup> September so we stopped picking for a week and resumed only when the effect of the rain had worn off. The skins of the grapes were in great condition so there was little risk of rot. Yields were 40% down on 2011 and 2010 but these were very abundant years

### 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

The wine was fermented in small stainless steel vats and then matured in aged Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, before being bottled in January 2015. We have 37,5cl, 75cl, magnums and larger formats available.



### Technical info:

Ageing:	5 years +
Production:	90,000 bottles
Alcohol:	14,5 %
Total Acidity:	5,4 G/dm <sup>3</sup>
Volatile Acidity:	0,6 G/dm <sup>3</sup>
Ph:	3,6
SO <sub>2</sub> :	124 Mg/dm <sup>3</sup>
Residual Sugars:	0,6 g/dm <sup>3</sup>

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