

# Quinta de la Rosa

VINHO TINTO RESERVA DOC 2011



QUINTA  
DE LA ROSA

## PRESS

93 pts Cellar Selection WE August 2014

95 pts Robert Parker, WA May 2014

GOLD Medal Berlin Wine Trophy March 2014

93 pts Markus del Monego MW & Andreas Larsson Tasted 100% Blind March 2014

## GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional with some Touriga Franca and Tinta Roriz, from the older dry stone terraced vineyards at La Rosa.

## SERVING SUGGESTIONS

The wine would be best served with red meats and more powerful dishes. It also goes well with cheese, especially the Serra cheese found in Portugal. It is a wine that can be drunk now or aged for up to 10 years.

## 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.

A profound, almost opaque colour, this 2011 wine has enormous intensity and aromatic complexity with layer upon layer of flavours. Starting with red fruit, moving to black and finishing with wild forest fruit with a touch of spice.

On the palate there is a vigour and liveiness to the wine and, as the aromas suggest, intense complexity and completeness. This is a great reserve wine from Quinta de la Rosa, concentrated and structured but at the same time elegant and balanced. Its equilibrium enables the wine to show well young but at the same time it has an enormous potential for ageing.

## PRODUCTION NOTES

An almost tropically hot spring followed a particularly wet, rainy winter which provoked a huge amount of growth and vegetation in the vineyard and ultimately led to one of the earliest vintages ever. The summer months were dry and hot. Two days of rain at the end of August gave us ideal conditions for the grapes to ripen and develop.

We started the vintage on 9<sup>th</sup> August and from this point onwards was carried out on a stop and start basis over the following two months enabling us to pick each vineyard at its 'optimum' ripeness. Conditions were perfect.

We ended up producing some excellent grapes with outstanding quality and concentration.

## MATURATION AND BOTTLING

The wine was first trodden by foot in granite lagares and then fermented in small stainless steel vata. Matured in Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, before being bottled in November 2013.



### Technical info:

Ageing:	Now - 10 years+
Production:	13,000 bottles
Alcohol:	14,5 %
Total Acidity:	5.4 G/dm <sup>3</sup>
Volatile Acidity:	0.8 G/dm <sup>3</sup>
Ph:	3-53
SO <sub>2</sub> :	140 Mg/dm <sup>3</sup>
Residual Sugars:	1 g/dm <sup>3</sup>

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