

Quinta de la Rosa

RESERVA DOC 2012



QUINTA
DE LA ROSA

PRESS

92 pts Wine Avocate/Robert Parker Jan 2015
92 pts Wine Enthusiast Jan 2015
91 pts Wine Spectator April 2015
GOLD Medal Berlin Wine Trophy March 2015

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.

The La Rosa Reserve 2012 has a concentration and opulence that is 'hidden' by very fresh aromas of red fruits, floral elements and a touch of toasted notes that is typical of wines from Quinta de la Rosa.

On the palate, the wine is full bodied with seductive, soft tannins and a excellent freshness. It is a Douro wine but much more elegant than usual but at the same time with a richness and complexity that has become famous in this region. Still very young it will improve greatly from some bottle ageing.

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 (16th 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 23rd and 25th 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

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 September 2014.



Technical info:

Ageing:	Now - 10 years+
Production:	15,000 bottles
Alcohol:	14,5 %
Total Acidity:	5.5 G/dm ³
Volatile Acidity:	0.7 G/dm ³
Ph:	3.59
SO ₂ :	110 Mg/dm ³
Residual Sugars:	0.6 g/dm ³

address: 5085-215 Pinhão | Portugal
phone: (+351) 254 732 254
fax: (+351) 254 732 346

email: mail@quintadelarosa.com
website: www.quintadelarosa.com
facebook: [facebook.com/quintadelarosa](https://www.facebook.com/quintadelarosa)

