

Quinta de la Rosa 2012

ESTATE RESERVE WHITE WINE DOURO



QUINTA
DE LA ROSA

PRESS

92 pts Wine&Spirits April 2014

GRAPE VARIETIES

Grapes from old vines local to the region and often used for making into white port – 35% Viosinho, 35% Rabigato with the rest being mixed varieties such as Gouveio and Códèga do Larinho among others.

SERVING SUGGESTIONS

An ideal wine to accompany summer meals such as fish, salads and pasta or to drink it alone as an aperitif. It can age well, 'like a white burgundy' as Jancis Robinson implied FT August 2012.

TASTING NOTES

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

The Quinta de la Rosa 2012 white has more equilibrium and texture than many previous La Rosa whites. With muted tropical banana on the nose together with citric undertones, the wine shows great minerality and has a long, creamy, rich, velvety finish. The lively acidity keeps the wine fresh and in keeping in style to other La Rosa white wines.

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

La Rosa white wine was partially fermented and matured in barrels (50%) and the rest in stainless steel tanks before being bottled in May 2013.



Technical info:

Ageing:	Up to 5 years
Production:	11 000 bottles
Alcohol:	13 %
Total Acidity:	5,21 g/dm³
Volatile Acidity:	0,2 g/dm³
Ph:	3,3
SO ₂ :	64 mg/dm³
Residual Sugars:	1,5 g/dm³

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)



PORT



WINE



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