

Quinta de la Rosa

ESTATE RESERVE WHITE WINE 2013



QUINTA
DE LA ROSA

PRESS

Untasted

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. La Rosa whites 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.

Beautiful golden colour, with fresh citric fruit and mineral notes on the nose. Medium bodied, appearing fresh and subtil at the beginning of the palate then gaining richness, creaminess and complexity later on. The wine shows mature fruit flavours and great depth resulting from fermentation in barrel. Intense but at the same time delicate and round.

PRODUCTION NOTES

Good winter rains made up for the previous dry year replenishing the vineyards and resulting in a few fallen walls notably on the road to Casa Amarela. Bud break was fine. Like much of the rest of Europe everything was a little late and, despite some bursts of extreme heat, the vineyard never quite caught up.

The summer was hot and beautiful and we hoped that the little rain we had at the end of August might spur the grapes to ripen but they took their time and we ended up picking at least 10 days later than in recent years. The weather was perfect until 27th September by which time we had picked all the white. So that when torrential rain finally arrived the white grapes were already in. Even so, Jorge said the quality of wine made before the rain was similar to after.

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 April 2013.



Technical info:

Ageing:	5 years +
Production:	15.000 bottles
Alcohol:	13.5 %
Total Acidity:	4.3 G/dm ³
Volatile Acidity:	0.2 G/dm ³
Ph:	3.44
SO ₂ :	59 Mg/dm ³
Residual Sugars:	0.3 g/dm ³

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