

# Quinta de la Rosa

## ESTATE RESERVE WHITE WINE 2014



QUINTA  
DE LA ROSA

### PRESS

91 pts Wine Enthusiast, October 2015

### 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

Fresh, clean, direct aromas with intensity. Very beautiful. Vanilla, a touch of tropical fruit, pear and citric notes. Very balances on the palate, delicate complex finishing with a smooth, refreshing acidity. This La Rosa white is perhaps less austere than other years and more accessible when drunk young.

### PRODUCTION NOTES

The vineyard stood up surprisingly well to a challenging year. The flowering was late and then the Douro suffered from caterpillar attacks and oidium. The caterpillar digs deep into the youngly formed grape and forms its chrysalis. This mainly affected Touriga Franca. The summer seemed to be marginally cooler and wetter than normal with numerous thunderstorms but the meteorological data shows otherwise and we seemed to have had a pretty normal, hot summer. There were plenty of hail storms, especially in the early summer, and the top part of the Lamelas vineyard got quite badly hit. The vine leaves had huge holes taken out of them. We did lose about 20% of our crop but only in a small area around the Lamelas house. In general the vine recuperated quite impressively.

By mid August we were looking at a two week delay in starting the vintage at La Rosa. But a few days of intense heat brought the grapes on with a great spurt and suddenly some were ripe. We picked the more delicate Touriga Franca first starting slowly on 25th September (relatively late for recent years). At Bandeiras we had started almost a month earlier. We had a few days of blissful sunshine but then thunderstorms built up and we ended up having rain almost every afternoon over a two week period. For few days the rain was for longer and heavier and we stopped picking. The harvest ended up in being very drawn out and we ended up finishing picking on 9th October.

### 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

La Rosa white wine was partially fermented and matured in barrels (50%) and the rest in stainless steel tanks before being bottled in April 2014. The wine is available in both 75cl and 37.5cl format.



### Technical info:

Ageing:	5 years +
Production:	15.000 bottles
Alcohol:	13.0 %
Total Acidity:	5.4 G/dm <sup>3</sup>
Volatile Acidity:	0.3 G/dm <sup>3</sup>
Ph:	3.28
SO <sub>2</sub> :	90 Mg/dm <sup>3</sup>
Residual Sugars:	0.6 g/dm <sup>3</sup>

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