

# Quinta de la Rosa

## DOC RESERVA RED WINE 2013



QUINTA  
DE LA ROSA

### PRESS

94 pts . Wine Enthusiast, February 2016

92 pts . Wine Spectator, April 2016

92 pts . Fugas, Publico, April 2016

### GRAPE VARIETIES

Traditional port varieties, mainly 60% Touriga Nacional with the rest (40%) being mixed field planted vines 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 2013 wines are fresher and more aromatic than other years, due to the rain we had during the vintage. They are wines that can be appreciated and drunk earlier.

The La Rosa 2013 Reserve has a pretty, deep violet colour with intense, obvious aromas combining the usual elements of mature fruit and floral undertones that characterize the great wines of the Douro. Generous and very seductive, the La Rosa 2013 is a wine full of flavour and personality without showing any excess - everything is in balance. There is equilibrium on the palate, soft, round tannins whilst the wood is almost imperceptible. There is fabulous length with the soft, complex fruit seemingly endless on the palate.

### 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 27<sup>th</sup> 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.

### 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

The wine was first trodden by foot in granite lagares and then fermented in small stainless steel vats. 30% matured in Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, before being bottled in June 2015. We have 37,5cl, 75cl, magnums and larger formats available.



### Technical info:

Ageing:	Now - 10 years+
Production:	8,000 litres
Alcohol:	14.0 %
Total Acidity:	5.2 G/dm <sup>3</sup>
Volatile Acidity:	0.8 G/dm <sup>3</sup>
pH:	3.6
SO <sub>2</sub> :	74 Mg/dm <sup>3</sup>
Residual Sugars:	0.6 g/dm <sup>3</sup>

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