

La Rosa

DOC RESERVA RED WINE 2015



QUINTA
DE LA ROSA

PRESS

94 points, Jan 2018 + Top 100 Cellar Selection Wine Enthusiast, Dec 2018

93 points - Wine Advocate, September 2017

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 grapes matured perfectly in 2015 resulting in a Reserve wine that gives a maximum expression and complexity. Pretty floral notes give a dramatic impact to this very attractive wine. It has so much fruit and true, authentic complexity that it makes it hard to describe. Excellent structure and a texture full of fruit that one can find exactly the same flavours on the nose as on the palate. Succulent tannins give a touch of class and longevity to this excellent wine.

PRODUCTION NOTES

The fabulous quality of the grapes this year has taken everyone by surprise. We didn't have the ideal meteorological conditions to indicate it was going to be a great year so we were really pleased with the beautiful grapes that came into the winery. The winter and spring was dry with little rain. Stable weather allowed for good flowering so production was always forecast to be abundant (good news after two relatively small years). The summer was hot. There was little rain and few storms, apart from a huge one in May. So by August the vines were under intense water stress and their leaves were browning – especially younger vines with shallower roots. But the good news was that the fruit stood up well to this stress so that almost perfect grape came into the winery.

The vintage was long and slow. Jorge always says that the most important decision he makes every year is when to pick and this year wasn't that easy. We started picking the red grapes (Vale Grande) on 7th September then Vale do Inferno two days later. Torrential rain came for a couple of days (tail end of Hurricane Henry) so we stopped picking on Tuesday 15th September to let the grapes dry out. Picking resumed a week later until we finished vintaging with Cereijinha, our north facing vineyard, on Saturday 3rd 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

The wine was first trodden by foot in granite lagares and then fermented in small stainless steel vats and matured in Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, before being bottled in July 2017. We have 37,5cl, 75cl, magnums and larger formats available.



Technical info:

Ageing:	Now - 10 years+
Production:	11,000 litres
Alcohol:	14.6 %
Total Acidity:	5.3 G/dm³
Volatile Acidity:	0.7 G/dm³
pH:	3.65
SO ₂ :	121 Mg/dm³
Residual Sugars:	0.6 g/dm³

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