

Quinta de la Rosa

DOURO DOC ROSÉ WINE 2014



QUINTA
DE LA ROSA

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional, Touriga Franca, Tinta Barroca and Tinta Roriz.

SERVING SUGGESTIONS

Serve chilled, as an excellent refreshing aperitif. Given its structure, it is a perfect with food and can easily be drunk when eating summer salads, fish, chicken and other white meats.

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. Our style is to make well defined wines without too much extraction, tannin or oak and with good freshness and minerality.

The 2014 rosé is very different in style to previous years. We have made significantly paler rosé than we have made in the past. We allowed much less skin contact to the free run juice. The resulting wine still has a good structure and attractive red fruit flavours with a touch of wild strawberry. Totally dry in the mouth, the wine has great freshness and pleasing acidity.

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 youngling 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

The Rosé is made from the free run juice when making Vintage port. The lagares (granite tanks) are filled with grape and before they are trodden we open the taps and let the juice run off. After fermentation at low temperatures in small stainless steel tanks, the rosé was stored in stainless steel until it was bottled in March 2015. Available in cork.



Technical info:

Ageing:	Drinking now
Production:	3,000 bottles
Alcohol:	13,5 %
Total Acidity:	4,8 G/dm ³
Volatile Acidity:	0,2 G/dm ³
pH:	3,14
SO ₂ :	66 Mg/dm ³
Residual Sugars:	1 g/dm ³

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