

Quinta de la Rosa

DOURO DOC ROSÉ WINE 2015



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 2015 rosé continues in the 'lighter' style to previous years. We allowed much less skin contact to the free run juice so that the rosé is somewhat paler. 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 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 white grapes early, in the middle of August. Jorge is extremely pleased with the white wines this year.

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 April 2016. Available in cork.



Technical info:

Ageing:	Drinking now
Production:	3,000 bottles
Alcohol:	13,0 %
Total Acidity:	4,9 G/dm ³
Volatile Acidity:	0,3 G/dm ³
pH:	3,31
SO ₂ :	80 Mg/dm ³
Residual Sugars:	0,6 g/dm ³

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