

La Rosa

DOURO DOC ROSÉ WINE 2016



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 2016 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 has a pretty salmon pink colour, floral aromas, freshness and is quite delicate. On the palate, the rosé shows pretty fruit with red currant touches and is soft and light.

PRODUCTION NOTES

Like most of Europe, we had a very wet, cool spring and early summer. The water table was replenished and plenty of terrace walls fell down (some onto the road to Pinhão). Flowering was delayed and we had to keep on top of any possible attacks of mildew. A wet start of the year was followed by a hot, dry summer. There was little wind, unusual for us as normally the wind gets up in the afternoons. No thunderstorms and no rain until 12/13th September. The vineyard held up surprisingly well helped by the rain in the spring. Only the younger vines with less well developed root systems suffered more.

The cooler, wetter spring meant that everything was delayed by at least two weeks so that we only started picking in earnest on Wednesday 21st September with the Touriga Nacional from Vinha Grande. Warm days (25C) but cool nights made ideal vintaging conditions. Jorge had to be careful where to pick as there was some uneven ripening in the vineyard. Being small and focused we were able to pick section by section. As there was plenty of colour and structure from the grapes, we were careful not to extract too much. We finally finished picking Monday 10th October (relatively late) and were lucky as we had uninterrupted sun throughout and no rain.

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 May 2017. Available in cork.



Technical info:

Ageing:	Drinking now
Production:	9,000 bottles
Alcohol:	13,5 %
Total Acidity:	4,2 G/dm³
Volatile Acidity:	0,25 G/dm³
pH:	3,46
SO ₂ :	86 Mg/dm³
Residual Sugars:	0,6 g/dm³

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