

Quinta de la Rosa

DOC DOURO RED 2014

PRESS

91 pt Wine Enthusiast February 2017

90 pts Wine Spectator, 'Smart Buy' February 2017

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional (60%) and Touriga Franca (12%) with 8% Tinta Roriz, 5% Sousão and the rest (5%) come from old vineyard, mixed field blend. The grapes mainly come from the Lamelas vineyard planted by Tim Bergqvist more than 30 years ago.

SERVING SUGGESTIONS

Being quite approachable as a young wine, it can either be drunk now or kept for up to 5 or so years. Serve at cellar temperatures, the 2011 is ideal with any meat dish or cheese. A versatile wine, it also goes well with spicy dishes as well as robust fish.

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 La Rosa 2014 red has lots of deep, luscious black fruit, bramble and dark chocolate aromas. On the palate the wine is dense, deep, profound and well structured compare to 2013 but still with great freshness, vibrancy and acidity. Good tannin and grip that is well integrated. The wine can be drunk now but is still young and will age well in the next decade.

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 newly 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). 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 wine was fermented in small stainless steel vats and then matured in aged Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, before being first bottled in September 2016. We have 37,5cl, 75cl, magnums and larger formats available.



QUINTA
DE LA ROSA



Technical info:

Ageing:	Up to 10 years
Production:	55,000 litres
Alcohol:	14 %
Total Acidity:	5.7 G/dm³
Volatile Acidity:	0.8 G/dm³
pH:	3.57
SO ₂ :	102 Mg/dm³
Residual Sugars:	0.6 g/dm³

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