

La Rosa

DOC DOURO RED 2017



PRESS

90 points . Wine Enthusiast

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional (60%) and Touriga Franca (12%) with 8% Tinta Roriz, 5% Sousão and the rest 15% 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 2017 is ideal with any meat dish or cheese. A versatile wine, it also goes well with spicy dishes as well as robust fish such as cod.

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 extreme heat during 2017 resulted in a robust, structured La Rosa red. It is a concentrated wine but with balance so you don't sense any over maturation. Intense aromas that are hard to define with balance fruit, herbal and spice undertones. On the palate, the wine is rich and full of vigour and energy.

PRODUCTION NOTES

It was a dry, hot year for much of Europe and the same for Portugal. Forest fires ravaged the countryside as everything was dry as a tinderbox. South facing, lower altitude vineyards suffered the most. Summer temperatures hovered at around 40C+ and there were initial signs of water stress and some dehydration. It didn't rain from June until spring 2018. These high temperatures and drought conditions would be impossible for many other wine regions of the world but were optimal for our vines that have adapted and are used to these extremes.

2017 was one of the earliest vintages of all time. At La Rosa we started picking the hotter parts of Vale do Inferno on 21st August, leaving the rest for later on. Marginally fresher weather mid August helped maturation giving the grapes better aromas and more complex flavours. Generally those vineyards that were able to cope with the dryness and heat were picked later. These tended to be our older vines, preferably Touriga Nacional, higher altitudes and north facing. Alcohol levels tended to be higher and acidities lower than normal but there was very little evidence of over maturity and any resulting jammy flavours.

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 bottled in October 2018. We have 37,5cl, 75cl, magnums and larger formats available.



Technical info:

Ageing:	Up to 5+ years
Production:	120,000 litres
Alcohol:	14 %
Total Acidity:	5.6 G/dm³
Volatile Acidity:	0.8 G/dm³
pH:	3.69
SO ₂ :	61 Mg/dm³
Residual Sugars:	1.4 g/dm³

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