



RED WINE DOURO TINTO 2005

Ageing	Up to 5 years
Production	16,000 cases (75cl x 6)
Alcohol	14.6 %
Total Acidity	5.21 G/dm ³
Volatile Acidity	0.6 G/dm ³
Ph	3.66
Total SO ₂	64 Mg/dm ³

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Grape Varieties

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz. La Rosa Douro Tinto 2003 comes from mainly the Lamelas vineyard at La Rosa. The vineyard, planted by Tim Bergqvist, is over 20 years old.

Production Notes

2005 was a very dry year and, at the beginning of September, the grapes showed little concentration although they were apparently very ripe. The rain arrived just in time, during the first week of September, whilst we were preparing to pick which delayed the vintage by two weeks. This delay was ideal as it enabled the grapes to develop aromas and concentration that had been lacking before. As a result, 2005 is an excellent year with balance and equilibrium.

Maturation and Bottling

The wine was matured in Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, for 12 months before being bottled in April 2007.

Tasting Notes

Elegant and subtle aromas and flavours that show great complexity with every component of the blend well integrated and well defined. The La Rosa 05 is a wine with strong character and excellent structure. Its equilibrium is a dominant factor which will allow the wine to age well and give enormous pleasure.

Serving Suggestions

La Rosa Douro Tinto is ready for drinking but can also be aged. Serve at cellar temperature with any meat dish or cheese.

Press

(untasted as yet)

In June 2007 the American Wine Spectator awarded the 2004 91 Points An extracted, intense style, with plenty of red raspberry, mineral and chocolate flavors that are fringed by exotic Asian spice notes. The mouth filling finish echoes the fruit and spice flavours, topped off by some cappuccino notes.