

douROSA 2009

RED WINE



PRESS

*** Stars Decanter, May 2012

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional (20%), Touriga Francesa (30%) and Tinta Roriz (30%) with 20% mixed grape varieties from older vines.

SERVING SUGGESTIONS

douROSA red is an easy drinking wine to be drunk now or within the next five years. It is a versatile wine that can be drunk slightly chilled at (15-16°C) accompanied with lighter style food or drunk at a higher temperature (18°C) with heavier dishes.

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. 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.

The douROSA Red 2009 is similar in style to previous years but with more fruit and softer tannins making it more approachable to drink now. A very pretty wine, it has plenty of cherry and black fruit flavours on the nose, with a touch of cedar and spice on the palate. It is perfect to drink with many different types of meals as it has a good equilibrium in tannins and acidity.

PRODUCTION NOTES

We had a dry year - it only rained 285mm from January to September. The early summer months were quite fresh but in August and September the heat arrived. We started picking a week earlier than normal and sugars were relatively high. Yields were slightly down on the norm.

The areas that did best were North facing slopes and the 'meia encosta' – half way up the hills. We were well placed as many of our vineyards were in the 'right' place. The vintage went well for those who really knew their vineyards as picking at the right time was vital. A few days too late might have meant overly ripe grapes. Jorge and Nuno's indepth knowledge of the vineyards paid off and we have made some fabulous wines.

MATURATION AND BOTTLING

Fermented in stainless steel vats at low temperatures to retain fruit and freshness. Bottled in April 2011.



Technical info:

Ageing:	Up to 5 years
Production:	12 000 bottles
Alcohol:	14 %
Total Acidity:	5,39 g/dm³
Volatile Acidity:	0,69 g/dm³
Ph:	3,63
SO ₂ :	120 mg/dm³
Residual Sugars:	2,3 g/dm³

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PORT



WINE



OLIVE OIL