



QUINTA
DE LA ROSA



RED WINE

douROSA RED 2006

Ageing	Ready for drinking
Production	17,000 bottles
Alcohol	13.5 %
Total Acidity	6.14 G/dm ³
Volatile Acidity	0.7 G/dm ³
Ph	3.17
SO ₂	70 Mg/dm ³
Residual Sugars	1.3 G/dm ³

Quinta de la Rosa | 5085-215 Pinhão | Portugal tel: (+351) 254 732 254 fax: (+351) 254 732 346 sophia@quintadelarosa.com

Grape Varieties

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz.

Production Notes

2006 was a cooler than 2005 with more rain than we have had for some years especially at the end of August and start of September. With the rain came hot temperatures that provoked a sudden ripening of the grape particularly noticeable on the lower as well as the more exposed slopes.

By the middle of September temperatures dropped to help normalize the situation.

The wines from 2006 have less concentration than previous years so should be drunk a little younger.

Maturation and bottling

Fermented in stainless steel vats at low temperatures to retain fruit and freshness. Some of the wine is then matured in older French oak barrels for up to 12 months.

Tasting Notes

The douROSA Red 2006 is expressive and seductive on the nose. It is reasonably full bodied with well developed fruit flavours giving the wine dimension and character. The wine is perfect to drink with many different types of meals as it has a good equilibrium in tannins and acidity. But they have beautifully attractive, clean aromas and seductive flavours which are well defined and will be much appreciated

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.