

la ROSA Reserve 2008

RED WINE



QUINTA
DE LA ROSA

PRESS

94 Pts Jamie Goode, Wine Anorak, July 2011

92 Pts Robert Parker

92 Pts Wine Enthusiast, November 2010

91 Pts Wine Spectator, February 2011

Best wine in Douro/Duero tasting with over 40 wines, HG&T, March 2011

Melhores do Douro – One of the best wines of Douro, Revista de Vinhos, February 2011

Macau/Hong Kong, Fourth top wine in a blind tasting of leading sommeliers, November 2011

GRAPE VARIETIES

Produced from the main port varieties, notably Touriga Nacional, Tinta Roriz, Tinta Cão and Touriga Franca, and selected from the best parcels of Quinta de la Rosa's vineyards.

SERVING SUGGESTIONS

The wine would be best served with red meats and more powerful dishes. It also goes well with cheese, especially the Serra cheese found in Portugal.

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 2008 Reserve is perhaps the most austere and complex of all the La Rosa wines Jorge Moreira has made so far. Good maturation of fruit with a ripeness and 'greediness' to the palate enveloped in herbaceous undertones that gives a certain mystery to the wine. Excellent freshness, somewhat full bodied, the 2008 is an elegant wine that will mature well in the bottle.

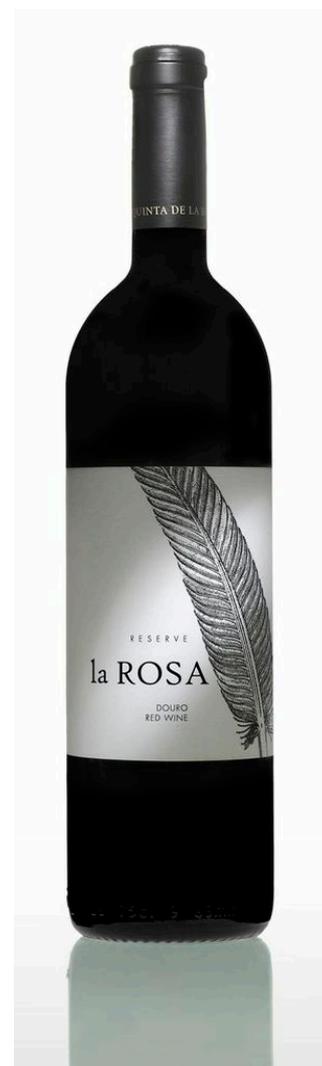
PRODUCTION NOTES

It was cold and it rained when the vine was in flower in 2008 which meant the flower did not 'set' so that there was a loss of production and the resulting yields were low. The following months, right up until the vintage time, were dry and relatively cool allowing for good heterogeneous ripening of the grapes. At the beginning of September, despite a mini heat wave (30°C), the grapes were ripe enough to consider picking. We had perfect dry, sunny weather throughout most of the vintage – the forecasters had predicted rain!

The meteorological conditions in 2008 with moderate temperatures in the summer resulted in a good, steady maturation of the grape. This gave the wines plenty of colour, good acidity and excellent aromas.

MATURATION AND BOTTLING

Most of the grapes were trodden in temperature controlled granite lagares; the rest were pumped over in small stainless steel vats. The wine was matured in Allier French oak casks before being bottled in June 2010.



Technical info:

Ageing:	10 years or more
Production:	17 800 bottles
Alcohol:	14,8 %
Total Acidity:	5,21 g/dm3
Volatile Acidity:	0,58 g/dm3
Ph:	3,59
SO2:	88 mg/dm3
Residual Sugars:	2,4 g/dm3

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PORT



WINE



OLIVE OIL