

# la ROSA Reserve 2009

## RED WINE



QUINTA  
DE LA ROSA

### PRESS

\*\*\*\*\* 5 stars Decanter May 2012, Top Douro wine in tasting of 226 with 19,17 pts  
93 pts Parker, February 2012  
93 pts Wine Enthusiast, December 2011  
91 pts Wine Spectator, February 2012  
18 pts Revista de Vinhos, December 2011  
2nd best wine in all Portugal, Essência do Vinho, February 2012  
Prémio de Excelência, Revista de Vinhos – one of the top reds in all Portugal, February 2012

### 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 2009 has a huge amount of blackberry fruit and concentration. It is a very structured wine with mature, ripe tannins and layers of ripeness and floral undertones coming from both the Tourigas. The wine has a wonderful fresh finish giving it an overall balance and equilibrium.

### 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

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 2011.



#### Technical info:

Ageing:	<b>10 years or more</b>
Production:	<b>15 000 bottles</b>
Alcohol:	<b>14,8 %</b>
Total Acidity:	<b>5,51 g/dm3</b>
Volatile Acidity:	<b>0,75 g/dm3</b>
Ph:	<b>3,58</b>
SO2:	<b>90 mg/dm3</b>
Residual Sugars:	<b>3 g/dm3</b>

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PORT



WINE



OLIVE OIL