



QUINTA
DE LA ROSA



RED WINE

LA ROSA RED 2008

Ageing	Up to 5-8 years
Production	120,000 litres
Alcohol	14.2%
Total Acidity	5.21 G/dm ³
Volatile Acidity	0.55 G/dm ³
Ph	3.6
SO ₂	82 Mg/dm ³
Residual Sugars	2.6 G/dm ³

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Grape Varieties

Traditional port varieties, mainly Touriga Nacional, Touriga Franca, Tinta Barroca and Tinta Roriz, from the older dry stone terraced vineyards at La Rosa.

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 (30C), 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

The wine was fermented in small stainless steel vats and then matured in Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, for 12 months before being bottled in January 2010.

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 has a dense, spectacular colour with profound flavours of dark berries with herbaceous undertones. There is plenty of richness and volume on the palate and mature tannins giving the wine an overall rounded, balanced flavour whilst maintaining its freshness. The wine has fantastic length, lingering on the palate. It is easy to say every year that the wine is the best ever but this year I do think Jorge has truly surpassed himself.

Serving Suggestions

Being quite approachable as a young wine, it can either be drunk now or kept for up to 5 or so years. Serve at cellar temperatures, the 2007 is ideal with any meat dish or cheese.

Press - 92 pts Jamie Goode - 7/11; 90 pts Wine

Enthusiast 11/2010; Revue du Vin de France 16 pts - one of top 4 wines - 'une belle finesse'. 15.5 pts VINIUM only 3 with 16 pts from 400 wines tasted June/2010; 90 pts Globe & Mail April 2012