



QUINTA
DE LA ROSA



WHITE WINE

LA ROSA WHITE 2009

Ageing	Upto 5 years
Production	10,000 bottles
Alcohol	13.5%
Total Acidity	6.1 G/dm ³
Volatile Acidity	0.29 G/dm ³
Ph	3.2
SO ₂	80 mg/L
Residual Sugars	1.7 G/dm ³

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Grape Varieties

Grapes from old vines local to the region and often used for making into white port – 60% Viosinho and the rest mainly Gouveio, Rabigato, Malvasia, Códèga do Larinho among others.

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 in-depth knowledge of the vineyards paid off and we have made some fabulous wines.

Maturation and bottling

La Rosa white wine was partially fermented and matured in barrels (50%) and the rest in stainless steel tanks before being bottled in April 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.

Although very similar in style to 2008s, the wine has more richness and structure. The wine is elegant, dry and crisp with good balance and fresh citric, mineral aromas. The oak ageing has helped give further balance to the wine and has given it some greater layers of complexity.

Serving Suggestions

An ideal wine to accompany summer meals such as fish, salads and pasta or to drink it alone as an aperitif.

Press

Third best white wine in Portugal – Publico June 2010