



QUINTA
DE LA ROSA



WHITE WINE

LA ROSA WHITE 2010

Ageing	Up to 5 years
Production	11,000 bottles
Alcohol	13.3%
Total Acidity	5.2 G/dm ³
Volatile Acidity	0.26 G/dm ³
Ph	3.3
SO ₂	90 mg/L
Residual Sugars	1.4 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 – 35% Viosinho, 35% Rabigato with the rest being mixed varieties such as Gouveio and Códaga do Larinho among others.

Production Notes

We had a particularly wet winter. This topped up the water levels and refilled our spring preparing us well for the hot, dry summer. Fair weather conditions in the spring meant we had a reasonable flowering and setting so that yields were maintained. July and August were unbelievably dry with no rain.

We started picking a week later than 2009. Sugar levels were quite low so we picked sporadically only where the grapes were mature and ripe enough. Like last year, it helped being a smaller producer with detailed knowledge of the vineyards. This year the cooler parts ripened earlier so we almost picked in reverse order – north facing slopes and higher altitude first. Being small, we were able to stop the picking half way through when Jorge declared that there were no more ripe grapes. The gamble paid off as the grapes ripened by at least 1 Baumé and produced more complex and richer flavours than otherwise. In most part we were lucky with the weather held. We only finished picking on 16th October – just over 20 days later than 2009 (a particularly early vintage).

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 2011.

Tasting Notes

2010 was a good year for white wines in the Douro producing wines with good natural acidity, freshness and greater complexity. The La Rosa white demonstrates this with delicious citric, pineapple flavours on the nose, and a long lingering palate. The oak effect is subtle and well integrated with the fruit adding an extra level of complexity. A very attractive wine.

Serving Suggestions

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

Press 50 Best wines in Portugal (red & white) – Julia Harding June 2012; Financial Times 7/8 July 2012, Jancis Robinson ...”*to benefit from just as much bottle age as white burgundy...*”90 points Jamie Goode 7/11 Top 10 white wines in Portugal – chosen by a panel of 20+ leading international journalists; 90 points Parker Jan 2012. Recommended by Anthony Rose, The Independent and then The Week Sept 2012