



QUINTA
DE LA ROSA



WHITE WINE

LA ROSA WHITE 2011

Ageing	Up to 5 years
Production	11,000 bottles
Alcohol	13.8%
Total Acidity	5.1 G/dm ³
Volatile Acidity	0.2 G/dm ³
Ph	3.3
SO ₂	64 mg/L
Residual Sugars	1.5 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

An almost tropically hot spring followed a particularly wet, rainy winter which provoked a huge amount of growth and vegetation in the vineyard and ultimately led to one of the earliest vintages ever. The summer months were dry and hot. Two days of rain at the end of August gave us ideal conditions for the grapes to ripen and develop. We started vintaging on 9th August and then stopped and started throughout much of the following two months enabling us to pick each vineyard at its 'optimum' ripeness. Conditions were perfect. We eventually stopped picking on 31st September, relatively early.

We ended up producing some excellent grapes with outstanding quality and concentration.

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 May 2012.

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 and with good freshness and minerality.

2011 has produced beautiful, delicate white wines with balance and equilibrium. Like most years, the La Rosa white has good natural acidity and freshness. The 2011 is particularly complex, intense and expressive. The oak ageing gives the wine generosity and richness on the palate whilst its wonderful minerality gives it a further level of seriousness and depth.

Serving Suggestions

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

Press 2011 untasted by press;

2010 Top 50 Portuguese Wines, UK – Julia Harding June 2012