



QUINTA DE LA ROSA

PRODUCTION

Traditional port varieties, mainly Touriga Nacional and Touriga Franca, with some Sousão from the old dry stone terraces.

An extremely high-quality Port made from the selected best wines from 2018. The port was foot trodden in granite lagares for three to four days with careful temperature control, before the addition of brandy (aguadente) to stop its fermentation. The selected wines were aged in large oak 'tonels' for 24 months before bottling in August 2020.

TERROIR

Still largely unexplored, the terroir in the Douro offers incredible opportunity. None more so than La Rosa's, whose vines rise dramatically out of the river with the imposing Vale do Inferno vineyard, and climb majestically up to an altitude of 500m with Lamelas, whose magnificent views overlook the very heart of the region. The estate's grapes are category A – the very best the Douro has to offer.

Remarkable freshness and minerality provided by the Quinta's unique terroir, along with a steadfast desire to ensure that the brandy is well integrated means that all of our Ports are made in drier 'house style' without any overpowering sweetness.

VINTAGE

2018 proved to be a challenging and atypical vintage for the Douro. A very dry winter was followed by an extremely cold and wet spring and early summer. The elevated risk of mildew was mitigated by good viticultural management, which also had the benefit of lowering yields whilst ensuring slower, more consistent maturation. The latter part of the summer was hot and dry aiding the development of the fruit further.

The start of the vintage was a little delayed with picking only starting on Monday 17th September. There was, however, perfect weather throughout. Overall, Jorge was pleased as wines showed good freshness as well a good complexity and structure.

TASTING NOTES

A beautiful, deep ruby colour highlights the vintage's powerful concentration. Very expressive on the nose with aromas of dark and morello cherries, along with rockrose and spices. Extremely rich and complex on the palate this port has a fresh and elegant profile. Incredible structure with vibrant yet, soft and juicy tannins means that this wine will surely achieve decades of longevity.

Technical Information:

Aging	Alcohol	Production	Acidity	Residual Sugar	pH
20+ years	19.5%	5,250 bottles	4.8 g/dm ³	105 g/dm	3.71



VINTAGE PORT
2018



750ml