



QUINTA
DE LA ROSA



PORT

Vintage 2007

Ageing	Up to 20 years or more
Production	5000 bottles
Alcohol	20%
Total Acidity	5.38 G/dm ³
Volatile Acidity	0.31 G/dm ³
Ph	3.6
SO ₂	70 Mg/dm ³
Residual Sugars	85 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

2007 was an exceptional year for both port and wine in the Douro valley. Excellent meteorological conditions allowed optimal maturation of the grapes giving intense, concentrated and well balanced wines with rounded and mature tannins.

The winter/spring was very wet replenishing the water table and leaving much moisture in the soil. The grapes ripened slowly during a relatively cool but sunny summer. A hot start to September allowed the sugar levels to rise quite dramatically enabling us to pick in mid September. We knew it was likely to be a fully declared year when the grapes came into the adega (winery) in excellent condition and quality.

The port was trodden by foot in granite lagares for three to four days with temperature control. Before doing this, we pulled off some free run juice (to make into Rosé) giving extra concentration to the final port.

Maturation and bottling

The more complex lots of 2007 were kept for 18 months in wooden oak 25 pipe tonels before being blended. The port was bottled in June 2009.

Tasting Notes

The slow maturation of the grapes without any water stress over the summer months preserved the colour and produced fresh aromas and a balanced acidity to the wines.

The port has enormous concentration of colour, great aromatic complexity, blackberry, blackcurrant and with a hint of mint flavours. On the palate, the port is very full bodied, with enveloping mature, ripe tannins and grip so that it will age well.

Serving Suggestions

Digestif with cheese, chocolates or on its own

Press

Wine Enthusiast 90 – a fine structured wine showing elegance...Dec 09; 92-89 Wine Spectator – **Should be outstanding.** – James Suckling; Revista dos Vinhos – 16.5 points; Richard Mayson *** Elegant and well balanced...very good for the medium term. 2017 onwards 16. World of Port 17 points.