



QUINTA
DE LA ROSA



PORT

Vintage 2005

Ageing	Up to 20 years or more
Production	7,000 bottles
Alcohol	19,6%
Total Acidity	4.63 G/dm ³
Volatile Acidity	0.22 G/dm ³
Ph	3.65
SO ₂	36 mg/dm ³
Residual Sugars	100 g/dm ³

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. A high proportion of the blend come from Vale do Inferno, found at the end of the property. It was planted by Sophia's great grandfather before the First World War and boasts some of the highest dry stone walls in the Douro.

Production Notes

2005 was a very dry year and, at the beginning of September, the grapes showed little concentration although they were apparently very ripe. The rain arrived just in time, during the first week of September, whilst we were preparing to pick which delayed the vintage by two weeks. This delay was ideal as it enabled the grapes to develop aromas and concentration that had been lacking before. As a result, 2005 is an excellent year with balance and equilibrium.

Maturation and bottling

The more complex lots of 2005 were kept in wooden oak 25 pipe tonels before being blended. The port was bottled in April 2007.

Tasting Notes

Great concentration of aromas which are both profound and slightly mysterious. The 2005 is a port without any weak points - excellent texture, complexity and equilibrium. Tannins of the highest quality give a wonderful length to this impressive port.

Serving Suggestions

Digestif with cheese, chocolates or on its own