



Port Vintage 2003

Ageing	Up to 20 years or more
Production	1,000 cases
Alcohol	20%
Total Acidity	4.55G/dm ³
Volatile Acidity	0.27G/dm ³
Ph	3.72
SO ₂	57 Mg/dm ³
Residual Sugars	92.9g/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

2003 was an extremely hot, dry year in the Douro so that the grapes matured well and we started picking the Touriga Nacional on 17th September, relatively early. We picked slowly and consistently with the weather holding out until the last few days. The grapes came into the adega in excellent condition and quality. The port was trodden in granite lagares for three to four days with temperature control.

Maturation and Bottling

The more complex lots of 2003 were kept for 18 months in wooden oak 25 pipe tonels before being blended. The port was bottled in April 2005.

Tasting Notes

Young vintage ports are always hard to taste. The La Rosa 2003 is very aromatic, full of ripe mature fruit. The port from the Vale do Inferno vineyards adds an additional more tannic, slightly austere element to it. As with many La Rosa ports, the 2003 is elegant, not aggressive, but yet full of concentrated, complex fruit.. It will age well – our 1960s are drinking beautifully - but as it is surprisingly open, it can also be drunk now.

Serving Suggestions

Digestive with cheese, chocolates or on its own

Press

Wine Enthusiast in top 10 with 94 points; 91-89 American Wine Spectator ... "A long and refined Quinta de la Rosa"