



QUINTA
DE LA ROSA



PORT

Vintage 2000

Ageing	Up to 20 years or more
Production	12000 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

Winter weather conditions were unseasonably dry and warm in 2000. In April late rains came with a substantial drop in temperature provoking heavy snow on the Marão and gave the vine difficult flowering conditions. As a result some vines showed good amount of fruit while neighbouring plants had virtually no grape at all. The summer proved warm with few heat waves. The weather only became hot at the start of September. In all yields were low, in some places as low as 50% on previous years.

As a result of these conditions, the grape was in excellent state with enormous concentration and good Beaumés. 2000 was an excellent overall year with many houses declaring a Vintage.

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 2000 were kept for 18 months in wooden oak 25 pipe tonels before being blended. The port was bottled in June 2002.

Tasting Notes

The 2000 port is full bodied with great complexity. It is very smooth with attractive, spicy fruit. On the palate it has a good structure that you would expect with a fully declared year.

Ten years on, it is beginning to drink well but still has some way to go.

Serving Suggestions

Digestif with cheese, chocolates or on its own

Press

92 points Wine Spectator - Really raisiny, yet fresh and floral at the same time. Full-bodied and supersmooth, with fine tannins and a long, medium sweet finish. Sleek young Port. Best Vintage Port ever made here. Best after 2010.