

## QUINTA DE LA ROSA

Vintage 1998

We are delighted to announce that we have bottled a limited quantity of a Quinta de la Rosa 1998 Vintage port. Lighter in style than the generally declared years, this wine is designed to be aged for between 10 and 15 years and marks a tenth anniversary since we started as an independent producer.



1998 in the Vineyards 1998 was not an easy year for the vine. Heavy and continuous winter and spring rains made vineyard management a problem. Much of the world was complaining of the El Nino and we got our fair share of weather inconsistency it brought, even experiencing intense cold and snow on the nearby hills over Easter. Unstable conditions continued until the end of June which then heralded a hot dry summer from which the vineyards greatly benefited. Final yields were 25% down on an average year.

The 1998 Vintage port comes from grapes from old mixed plantations of Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Roriz and Tinta Amarela varieties. The same vineyards went into producing the 1997 Vintage as the 1998.

Sadly we said goodbye to Fernando Fonseca who had managed the vineyard for the last 40 years from shortly after the Second World War, having served both Tim and his mother, Claire. The vineyards are now capably run by Carlos Peixoto.

1998 in the Cellar Vintaging began at La Rosa on 15th September with well matured fruit, hand picked in the vineyard and traditionally trodden and fermented in old granite lagares over a period of three to four days.

The wine was subsequently matured on the Quinta in an old oak tonel before bottling 2 years after the Vintage.

## DECANTER MAGAZINE

"...Closed initially, opening up after a few days ullage; Attractive ripe berry fruit and peppery tannins. Satisfying but rather simple..."

Delivered in wooden cases of 6 bottles

Quantity bottled 2,000 cases