

## QUINTA DE LA ROSA

### Vintage 1996

Due to La Rosa's situation, we can produce small amounts of Vintage ports in most years. Although 1996 is not a fully declared year by the large shippers, we are pleased with La Rosa's 1996 Vintage port.

The port has complex aromas, a vibrant grip, and is well balanced with plenty of ripe fruit - all within the overall drier house style of La Rosa.

### Vintage Release Notes:

## THE FAMILY HISTORY

Tim and Sophia Bergqvist, father and daughter, manage the family owned Quinta de la Rosa, a top quality port and wine vineyard located in the heart of the Alto Douro in Northern Portugal. They are a "true single quinta" house growing, making, blending and bottling on the estate.

## THE VINTAGE

Although not a fully declared year by the larger shippers, La Rosa produced an excellent Vintage port in 1996. We believe it is one of the best Vintages that La Rosa has made since going independent in the late 1980s.

The La Rosa 1996 Vintage has complex aromas, vibrant grip, well balanced and plenty of ripe fruit all within the overall drier house style of La Rosa. It is an elegant wine.

## THE YEAR - taken from the Vineyard Year Book

The winter of 1995/6 was particularly wet causing many walls to slip and by Easter we were all quoting the Old Douro saying:

Ano da sapada ~~~~~ Year of the landslide

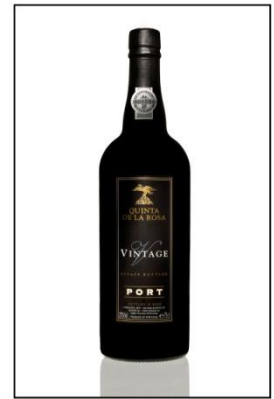
Ano do Vinho ~~~~~ Year of the Wine

Ano sem sapada ~~~~~ Year without landslide

Não da nada ~~~~~ Nothing gives

Despite temperature extremes in May (within one week the temperature went from 31°C to 2°C), by June the nasçença (budding) was showing its full strength with large tight bunches in flower, especially on the lower older terraces. Tim noted that "It looks promising reminding one of 1960..."

Started picking on 23 September following a dry summer. The Vintage started off hot but cooled down after a little rain. There was an abundance of good quality fruit throughout the Douro valley. The older vineyards at la Rosa showed particularly well where sugar levels were high and the aroma of the fermenting lagars was sensational. Initial tastings of the 1996 ports at the end of the harvest allowed us to be "cautiously optimistic".



## THE TECHNICAL DETAILS

- Vineyards \_\_\_\_\_ Mainly from Vinha Velha where the vines are 40 to 80 years old
- Varieties \_\_\_\_\_ Mixed old varieties of 20 or more with Touriga Nacional (showed well), Roriz and Tinta Cão
- Sugar Levels on picking \_\_\_\_\_ 14 Beaumé 25.4 BRIX
- Vinification \_\_\_\_\_ Trodden for 2 days in granite lagares; fermentation for 1-2 days and taken off at 7.5 Beaumé 13.5 BRIX
- Maturation \_\_\_\_\_ Stored in a 30 Pipe old oak "tonel" before bottling 18 months after harvest
- Amount produced \_\_\_\_\_ 1,800 cases

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Our Vintage 1996 won a Silver Medal at The International Wine Challenge in 1999 and was classified by Richard Mayson ...among the most successful

Natalie Maclean. journalist from the Ottawa area regularly published in Ottawa magazine as well as National Post

March 8: Highly Recommended Fortified and Sweet Wines

726885 Quinta de la Rosa Late Bottled Vintage Port 1996, Portugal \$24.95: Excellent value, rich flavours, but not as heavy as vintage ports.

Like all our ports, the grapes were trodden. The resulting port was stored in 30 pipe old oak tonels for two years before bottling.

- Vintage 1996 -

"Dark coloured, with cherry, cinnamon and berry aromas. Medium-bodied, lightly sweet, with a good amount of chewy tannins but lacking a lot of fruit on the finish. Best after 2004. 1,416 cases made - JS"

Miami Herald

Concentrated black raspberry aromas and flavours, medium sweet, crisp acid

Alcohol c. \_\_\_\_\_ 19.8% by volume

pH : \_\_\_\_\_ 3.6 - 3.7

Residual sugars \_\_\_90-110g/litre

Bottle size \_\_\_\_\_ 75cl and 37.5cl