



# QUINTA DE LA ROSA

## PRODUCTION

Traditional port varieties, mainly Touriga Nacional and Touriga Franca, with some Sousão from the old dry stone terraces.

An extremely high-quality Port made from the selected best wines from 2019. The port was foot trodden in granite lagares for three to four days with careful temperature control, before the addition of brandy (aguadente) to stop its fermentation. The selected wines were aged in large oak 'tonels' for 24 months before their scheduled bottling in August 2021.

## TERROIR

Still largely unexplored, the terroir in the Douro offers incredible opportunity. None more so than La Rosa's, whose vines rise dramatically out of the river with the imposing Vale do Inferno vineyard, and climb majestically up to an altitude of 500m with Lamelas, whose magnificent views overlook the very heart of the region. The estate's grapes are category A – the very best the Douro has to offer.

Remarkable freshness and minerality provided by the Quinta's unique terroir, along with a steadfast desire to ensure that the brandy is well integrated means that all of our Ports are made in drier 'house style' without any overpowering sweetness.

## VINTAGE

A mild, dry winter was followed by an equally dry spring. Fortunately, 2019 saw a return to higher yields than in recent year as there was optimal weather during the flowering period.

In spite of the heatwaves seen across much of Europe in July, the Douro experienced a relatively cool yet dry summer with near ideal conditions, including perfectly timed rainfall on 25 August to refresh the vineyards. Shortly thereafter, a short stint of unseasonably hot weather challenged the vines in their final maturation phase leading to a slightly longer vintage than is customary.

The vintage started on 12 September with some of the hotter parcels of Vale do Inferno. As is the case with previous years, it was crucial to pay close attention to each individual vine, only picking those who had ripened whilst leaving some terraces for later. By 16 September the harvest had started in earnest with good picking conditions. A brief bout of rain on 21 September helped refresh the vines before the final few weeks of picking. The harvest concluded on 10 October back in Vale do Inferno with the final few parcels.

## TASTING NOTES

Brilliant, deep concentrated purple in colour. Initial aromas of rose petals, crushed grape skin and graphite belies this wine's gripping and exciting wild side, though it is counter-balanced by seductive sweeter aromas of red plums and ripe raspberries.

Despite being a rich and opulent wine, La Rosa's elegant and fresh house style shines through giving it excellent poise. Like all vintage ports its complexity and big structure means that this will continue to develop in bottle over the next couple of decades.

## Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
20+ years	20%	5,000 bottles	5.6 g/dm <sup>3</sup>	0108 g/dm	3.34



VINTAGE PORT  
2019



750ml