



QUINTA DE LA ROSA

PRODUCTION

Traditional port varieties, mainly Touriga Nacional, Touriga Franca, Sousão, and Tinta Roriz.

An extremely high-quality port made from some of the best wines from 2016. The port was foot trodden in granite lagares before aging in large oak 'tonels' for 4 years. Lightly filtered and bottled in May 2020. Ready for immediate drinking without the need for decanting.

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

Like most of Europe, we had a very wet, cool spring and early summer. With the water table was replenished, there were a few challenges in the vineyards. Collapsed terrace walls and delayed flowering accompanied the elevated risk of mildew. However, the wet start of the year was followed by a hot, dry summer which helped the vines significantly. The rain reappeared on 12/13th September though the vineyard held up surprisingly well.

The harvest started a couple of weeks later than usual on Wednesday 21st September with the Touriga Nacional from Vinha Grande. Warm days (25C) but cool nights made ideal vintaging conditions. Uneven ripening in the vineyard was mitigated by careful plot selection. As there was plenty of colour and structure from the grapes, we were careful not to extract too much. We finally finished picking Monday 10th October and were lucky as we had uninterrupted sun throughout and no rain.

TASTING NOTES

Extremely complex aromas with notes of cherry liqueur, cacao and coffee. Very rich and full-bodied, it has a captivating fruit driven sweetness. Delicious tannins give this elegant LBV a long and vibrant finish.

Technical Information:

| | | | | | |
|----------------|---------|----------------|-----------------------|-----------------|------|
| Aging | Alcohol | Production | Total Acidity | Residual Sugars | pH |
| Now - 10 years | 19.8% | 20,000 bottles | 4.0 g/dm ³ | 86 g/dm | 3.53 |



LBV PORT
2016



375ml



750ml