



QUINTA DE LA ROSA

PRODUCTION

Viosinho, Goiveio, and Arinto. Fermented and matured in French oak barrels for 6 months. Bottled in May 2018. Once bottled the wine was stored for a further 18 months in the family's private cellar.

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 steadily upwards to top out at 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.

Schist and granite soils along with the extremely varied topography enable the white wines to have remarkable acidity, minerality, and freshness. La Rosa's whites are characterised by their floral, citric notes and balanced fruit.

VINTAGE

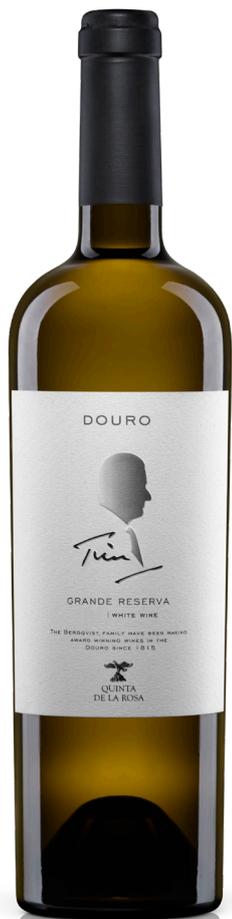
Portugal, like the rest of Europe, experienced a particularly dry and hot spring and summer. High temperatures (40C+) and the lack of rain from June onwards meant that there were initial signs of water stress and dehydration, especially in south facing vines at lower altitude. Thankfully, expectations were high as our vines have adapted well to these extreme conditions and the grapes matured particularly early.

The 2017 vintage was one of the earliest of all time. La Rosa started picking from hottest parcels of Vale do Inferno on 21st August, whilst leaving others to mature further. Marginally fresher weather in mid-August helped develop aromas and complexity where needed. Overall, 2017 turned out to be an exceptional year for both port and wine with both displaying a remarkable combination of fruit, structure, and tannins.

Named in honour of Tim Bergqvist who was an iconic figure and relaunched Quinta de la Rosa in 1988.

TASTING NOTES

Elegant, full of energy and complexity, Tim combines richness with an incredible freshness. It is certainly a wine Tim Bergqvist would have been proud of.



DOC TIM GRANDE
RESERVA WHITE WINE

2017



750ml

Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now - 5 years	12.5%	4,000 bottles	6.62 g/dm ³	0.7 g/dm	3.13