

LA ROSA

ESTATE RESERVE WHITE WINE 2018



GRAPE VARIETIES

Grapes from old vines local to the region and often used for making into white port – Viosinho (60%), 10% Arinto, 10% C33dega do Larinho, 10% Rabigato and 10% Gouveio.

SERVING SUGGESTIONS

An ideal wine to accompany summer meals such as fish, salads and pasta or to drink it alone as an aperitif. La Rosa whites can age well, 'like a white burgundy' as Jancis Robinson said in the Financial Times.

TASTING NOTES

We had to pick the white grapes early due to the intense heat the Douro experienced at the end of August and September. Picking at the right time meant we ended up with white wines with good balance and equilibrium without excess maturity or acidity.

Aromas of stone fruit, herbs and minerals. On the palate, rich and complex but without any excesses; acidity is present but tamed. The wine has a good potential to age but will also be perfect for drinking right now

PRODUCTION NOTES

Overall the year was very difficult and atypical for the Douro and emotionally hard for the family as it was the first without Tim.

The winter was very dry. No rain fell from the end of June 2017 to February 2018 but when northern Europe had a heatwave, in early summer it was rainy and cold in the Douro. The late wet spring weather meant there was much humidity in the vineyard so there was a high risk of mildew. With good viticultural management we managed to control much of this but generally it meant yields were down and maturations a little delayed.

The later part of the summer was generally dry and hot, with one very hot weekend where extreme temperatures impacted some of the more vulnerable vineyards. We were lucky and not too badly affected but it did mean that the grapes less protected from the sun suffered from dehydration. At vintage time, careful selection in the vineyard was again of utmost importance with the older vines holding up better than the younger ones.

The vintage was delayed compared to 2017 and we only started picking on Monday 17th September with perfect weather throughout - at times quite hot.

Yields were significantly down but despite all the challenges Jorge is initially pleased with the overall quality.

QUALITY AND ENVIRONMENT

We practice a sustainable agricultural regime being part of ADVID & SATIVA. We don't use genetically modified organisms nor do we use animal products so vegetarians can drink our wines. We recycle where possible and are HACCP & BRC rated.

MATURATION AND BOTTLING

La Rosa white wine was partially fermented and matured in barrels (50%) and the rest in stainless steel tanks before being bottled in May 2019. The wine is available in both 75cl and 37.5cl format.



Technical info:

Ageing:	Upto 5 years
Production:	15,000 bottles
Alcohol:	13 %
Total Acidity:	5,4 G/dm³
Volatile Acidity:	0,3 G/dm³
pH:	3,3
SO ₂ :	97 Mg/dm³
Residual Sugars:	0,8 g/dm³

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