

# La Rosa

## ESTATE RESERVE WHITE WINE 2016



QUINTA  
DE LA ROSA

### PRESS

91 points Wine Advocate September 2017

### GRAPE VARIETIES

Grapes from old vines local to the region and often used for making into white port – Viosinho (60%) and old vineyards (40%) mainly Rabigato, Códaga do Larinho and 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

The terroir in the Douro is still largely unexplored and by making wines with harmony and equilibrium from our vineyards, we try to enable the grapes to express themselves in the bottle. The La Rosa style is to make well defined wines without too much extraction, tannin or oak. Wines that are rich and full bodied whilst being fresh and lively with a good acidity and minerality.

On the nose, great complexity with white fruit and herbal notes, mineral, phosphorous and graphite undertones. Very rich on the palate, captivating with a good mouth feel and full of flavour. The wine has plenty of character with good acidity that is round & soft making the wine easy to drink. It can easily aged for a few years.

### PRODUCTION NOTES

Like most of Europe, we had a very wet, cool spring and early summer. The water table was replenished and plenty of terrace walls fell down (some onto the road to Pinhão). Flowering was delayed and we had to keep on top of any possible attacks of mildew. A wet start of the year was followed by a hot, dry summer. There was little wind, unusual for us as normally the wind gets up in the afternoons. No thunderstorms and no rain until 12/13<sup>th</sup> September. The vineyard held up surprisingly well helped by the rain in the spring. Only the younger vines with less well developed root systems suffered more.

The cooler, wetter spring meant that everything was delayed by at least two weeks so that we only started picking in earnest on Wednesday 21<sup>st</sup> September with the Touriga Nacional from Vinha Grande and the whites. Warm days (25C) but cool nights made ideal vintaging conditions. Jorge had to be careful where to pick as there was some uneven ripening in the vineyard. Being small and focused we were able to pick section by section.

### 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 June 2017. The wine is available in both 75cl and 37.5cl format.



### Technical info:

|                   |                             |
|-------------------|-----------------------------|
| Ageing:           | <b>Upto 5 years</b>         |
| Production:       | <b>20,000 bottles</b>       |
| Alcohol:          | <b>13 %</b>                 |
| Total Acidity:    | <b>5,6 G/dm<sup>3</sup></b> |
| Volatile Acidity: | <b>0,3 G/dm<sup>3</sup></b> |
| pH:               | <b>3,28</b>                 |
| SO <sub>2</sub> : | <b>68 Mg/dm<sup>3</sup></b> |
| Residual Sugars:  | <b>0,6 g/dm<sup>3</sup></b> |

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