

La Rosa

WHITE WINE DOC DOURO 2016



GRAPE VARIETIES

Grapes from old vines local to the region and often used for making into white port – Viosinho (45%), Rabigato (20%), Códaga do Larinho (30%) and Gouveio. (5%).

SERVING SUGGESTIONS

This white wine is ready for drinking now. Serve chilled as an excellent refreshing aperitif. It is a perfect with food and can easily be drunk with a wide variety of different foods from chicken to seafood and fish.

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.

The La Rosa white 2016 has very citric and 'stolen' aromas. On the palate, it is very approachable, not too full bodied with a surrounding richness. The acidity at the end gives the wine elegance and personality.

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 12/13th 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 21st September with the Touriga Nacional from Vinha Grande. 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. 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 (relatively late) and were lucky as we had uninterrupted sun throughout and no rain.

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

The wine was fermented in small stainless steel vats before bottling in May 2017.



Technical info:

Ageing:	2-3 years
Production:	30,000 bottles
Alcohol:	12,5 %
Total Acidity:	5,1 G/dm³
Volatile Acidity:	0,2 G/dm³
pH:	3,3
SO ₂ :	82 Mg/dm³
Residual Sugars:	0,6 g/dm³

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