

# Quinta de la Rosa

DOC DOURO RED 2016



QUINTA  
DE LA ROSA

## PRESS

95 pts Beverage Dynamics, July/August 2018  
90 pts Wine and Spirits, December 2017 – Best Portugal Table Wine  
91 pts Wine Enthusiast Cellar Selection

## GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional (60%) and Touriga Franca (12%) with 8% Tinta Roriz, 5% Sousão and the rest (15%) come from old vineyard, mixed field blend. The grapes mainly come from the Lamelas vineyard planted by Tim Bergqvist more than 30 years ago.

## SERVING SUGGESTIONS

Being quite approachable as a young wine, it can either be drunk now or kept for up to 5 or 50 years. Serve at cellar temperatures, the 2016 is ideal with any meat dish or cheese. A versatile wine, it also goes well with spicy dishes as well as robust 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. Wines that are rich and full bodied whilst being fresh and lively with a good acidity and minerality.

On the nose, very elegant with all the elements present in a subtle way – floral undertones, soft red fruit and light spicy notes. The 2016 is relatively light for a Douro wine, young and full of energy. There is a purity in the wine, good acidity & complex flavours coming from the quality of the maturation of the grapes.

## 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. 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 10<sup>th</sup> October (relatively late) and were lucky as we had uninterrupted sun throughout and no rain.

## QUALITY & 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 and then matured in aged Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, before being bottled in September 2017. We have 37,5cl, 75cl, magnums and larger formats available.



## Technical info:

Ageing:	<b>Up to 5+ years</b>
Production:	<b>90,000 litres</b>
Alcohol:	<b>13.4 %</b>
Total Acidity:	<b>5.1 G/dm<sup>3</sup></b>
Volatile Acidity:	<b>0.7 G/dm<sup>3</sup></b>
pH:	<b>3.65</b>
SO <sub>2</sub> :	<b>67 Mg/dm<sup>3</sup></b>
Residual Sugars:	<b>0.6 g/dm<sup>3</sup></b>

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