

DOUROSA

RED WINE 2016



GRAPE VARIETIES

Traditional port varieties, mainly 52% Touriga Nacional with the remaining amounts other mixed varieties (Touriga Franca, Tinta Roriz, Tinto Cão).

SERVING SUGGESTIONS

Douro red is an easy drinking wine to be drunk now or within the next five years. It is a versatile wine that can be drunk slightly chilled at (15-16°C) accompanied with lighter style food or drunk at a higher temperature (18°C) with heavier dishes. This wine is perfect with Italian cuisine, white meat such as chicken or pork and fish.

TASTING NOTES

The terroir in the Douro is still largely unexplored and by making wines with balance, 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.

Most La Rosa red wines are very full bodied, the douROSA wines are blended to be easy, approachable wines for immediate drinking. The 2016 wines are a slightly lighter style than usual. They are lively, pretty wines with much freshness.. Attractive violet colours, red fruit flavours on the palate, seductive, joyous with soft young tannins.

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 & 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

Fermented in stainless steel vats at low temperatures to retain fruit and freshness. Bottled in July 2017.



Technical info:

Ageing:	Up to 5 years
Production:	30,000 bottles
Alcohol:	14.0 %
Total Acidity:	5.1 G/dm³
Volatile Acidity:	0.8 G/dm³
Ph:	3.7
SO ₂ :	92 Mg/dm³
Residual Sugars:	1.9 g/dm³

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