



QUINTA DE LA ROSA

PRODUCTION

Traditional port varieties, mainly Touriga Nacional and Touriga Franca, with some Sousão from the old dry stone terraces.

An extremely high-quality Port made from the selected best wines from 2017. The port was foot trodden in granite lagares for three to four days with careful temperature control, before the addition of brandy (aguadente) to stop its fermentation. The selected wines were aged in large oak 'tonels' for 18 months before bottling in May 2019.

TERROIR

Still largely unexplored, the terroir in the Douro offers incredible opportunity. None more so than La Rosa's, whose vines rise dramatically out of the river with the imposing Vale do Inferno vineyard, and climb majestically up to an altitude of 500m with Lamelas, whose magnificent views overlook the very heart of the region. The estate's grapes are category A – the very best the Douro has to offer.

Remarkable freshness and minerality provided by the Quinta's unique terroir, along with a steadfast desire to ensure that the brandy is well integrated means that all of our Ports are made in drier 'house style' without any overpowering sweetness.

VINTAGE

Portugal, like the rest of Europe, experienced a particularly dry and hot spring and summer. High temperatures (40C+) and the lack of rain from June onwards meant that there were initial signs of water stress and dehydration, especially in south facing vines at lower altitude. As our vines have adapted well to these extreme conditions expectations were high. Thankfully, the grapes matured well, although somewhat earlier than expected.

The 2017 vintage was one of the earliest of all time. La Rosa started picking from the hottest parcels of Vale do Inferno on 21st August, whilst leaving others to mature further. Marginally fresher weather in mid-August helped develop aromas and complexity where needed. Overall, 2017 turned out to be an exceptional year for port and wine with both displaying a remarkable combination of fruit, structure, and tannins.

TASTING NOTES

A wine with enormous concentration, one immediately appreciates its deep violet colour and great aromatic intensity. Extremely complex, it is dominated by dark berries with exuberant floral elements. On the palate, it maintains its intensity without losing any of its energy and freshness. Well structured like any great declared Vintage port, its evolution is guaranteed for many decades, however, it is so seductive and full bodied that it is difficult to refrain from drinking it immediately.

Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
20+ years	20.0%	10,400 bottles	4.9 g/dm ³	98 g/dm	3.6



VINTAGE
2017
PORT



375ml



750ml