



QUINTA DE LA ROSA

ABOUT

Named after the abandoned mountain railway line that is found on the property, Passagem's Quinta das Bandeiras is located opposite Vale Meão in the heart of the Douro Superior. The 100-hectare property was bought by Quinta de la Rosa's Bergqvist family in 2005. A joint venture with esteemed winemaker Jorge Moreira, Passagem seeks to highlight the Douro Superior's enormous potential through expressive wines that combine rich refined fruits and aromas with excellent poise and freshness.

Much of the estate's vines were replanted in 2005 and are now subsequently coming into their own. Such is the quality and potential of Bandeiras' vines that the Passagem Grande Reserva 2009 won the best wine in Portugal.

PRODUCTION

Fermented in stainless-steel vats with 3 days of skin contact before maturing for 8 months in Allier French oak casks.

VINTAGE

Winter and spring were fairly dry with little rainfall. Fortunately, the Douro avoided the heatwaves experienced by most of Europe in July and had a near perfect summer with rain falling on 25th August to refresh the vineyards nicely. This was followed by unseasonably hot weather with temperatures in the high 30Cs which meant picking started soon after.

2019's hot summer led us to harvest our white grapes earlier than normal in order to keep their freshness. Like previous years, it was vital that we paid close attention to where we picked and were careful to choose only those vines that had ripened, leaving some for later.

As a result of a relatively cool summer the white grapes maintained their acidity meaning our wines have excellent maturation but with relatively low pHs - something of novelty. A combination of good concentration as well as optimal freshness will allow the wines to mature nicely.

TASTING NOTES

Very original on the nose. Hints of basil, with white fruit and an abundance of minerality define this wine. The approach is sweet and rich on the palate, with excellent texture though there is a phenolic component that appears soon, with great complexity of bitter flavours that give it complexity and character.



PASSAGEM RESERVA
WHITE
2019



750ml

Technical Information:

Aging	Alcohol	Production	Acidity	Residual Sugar	pH
Now - 5 years	13.5%	2,500	5.5 g/dm ³	0.6 g/dm	3.32