



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 2020. 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 24 months before their scheduled bottling in September 2022.



VINTAGE PORT
2020

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

Wetter and colder weather during the winter months ensured the vines had excellent conditions early on. Around flowering season, there was an elevated risk of mildew though this managed easily. A cool June was followed by extremely hot rest of the summer which created excellent, concentrated fruit - albeit in lower yields than is customary.

We started vintage at the beginning of September, and thanks to the unseasonably hot September days, we had to pick as quickly as possible. The vintage finished on September 15th having surely been one of the earliest and fastest vintages of all time. Despite the challenging year, Jorge was defiant throughout saying we would 'still make some excellent wines'. Thankfully, everyone's resilience was rewarded with outstanding wines that show substantial poise and promise.

Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
20+ years	20%	15,000 bottles	4.9 g/dm ³	90 g/dm	3.90



750ml