

# Quinta de la Rosa

## VINTAGE PORT 2011 DECLARATION

### PRESS

Gold Medal Berlin Wine Trophy  
95 pts Spectator "Hot Wines – Wine Insider" Nov 2013  
95 pts Cellar Selection Wine Enthusiast, Nov 2013  
91 pts James Suckling – May 2013  
17.5 pts Jancis Robinson – May 2013; Gold Medal – Viniportugal June 2013  
Very bright pure nose of sweet liqueur-like cherry fruit. The palate is pure, vivid and focused with sweet black fruits and some grippy structure. Just beautiful. 94–96/100 Wine Anorak

### PRODUCTION NOTES

An almost tropically hot spring followed a particularly wet, rainy winter which provoked a huge amount of growth and vegetation in the vineyard and ultimately led to one of the earliest vintages ever. The summer months were dry and hot. Two days of rain at the end of August gave us ideal conditions for the grapes to ripen and develop. We started vintaging on 9<sup>th</sup> August and then stopped and started throughout much of the following two months enabling us to pick each vineyard at its 'optimum' ripeness. Conditions were perfect.

We ended up producing some excellent grapes with outstanding quality and concentration.

### TASTING NOTES

2011 vintage is likely to be seen as one of the best ports for many decades. Jorge says it is the most impressive he has made at La Rosa in the last decade and I cannot remember tasting anything so spectacular since we started in 1988. It is always a challenge to tast young vintage ports. The 2011 is showing perfect balance. The colour, dense and black, is supported by fabulous rich blackcurrant fruit and an incredible complexity and length on the palate with liquorice and spice. There is power and at the same time elegance.

All our ports are made in the "house style" namely slightly drier without any cloying sweetness that is often associated with ports. As in our wines, we search for harmony and equilibrium from our vineyards and 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 and tannin.

### 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 port was trodden by foot in granite lagares for three to four days with temperature control. The more complex lots of 2011 were kept for 16 months in wooden oak 25 pipe tons before being blended. The port will be bottled in April 2013.

### GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional and Touriga Franca with some Sousão from the older dry stone terraced vineyards at La Rosa.

### SERVING SUGGESTIONS

The Vintage 2011 will age well for many decades but it is also approachable and can be consumed as a young vintage port. Drink as a digestif with cheese, chocolates or on its own. Remember to decant the port after it has thrown a deposit. This will happen after it has been in bottle a few years.

### AVAILABILITY

Please contact our importers by visiting our website: [www.quintadelarosa.com](http://www.quintadelarosa.com)  
From UK : Fields Morris Verdin : [www.fmvwines.com](http://www.fmvwines.com)  
From USA: Winesellers: [www.winesellersltd.com](http://www.winesellersltd.com)



QUINTA  
DE LA ROSA



### Technical info:

Ageing:	<b>30+ years</b>
Production:	<b>10,000 bottles</b>
Alcohol:	<b>20%</b>
Total Acidity:	<b>4,7 G/dm<sup>3</sup></b>
Volatile Acidity:	<b>0,32 G/dm<sup>3</sup></b>
pH:	<b>3,7</b>
SO <sub>2</sub> :	<b>72 Mg/dm<sup>3</sup></b>
Residual Sugars:	<b>100 g/dm<sup>3</sup></b>

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