



# QUINTA DE LA ROSA

## PRODUCTION

Traditional port varieties, mainly Touriga Nacional, Touriga Franca, Sousão, and Tinta Roriz.

Each year carefully selected grapes to be foot trodden in granite lagares and a small number the resulting wines are set aside to be aged in old 550l oak pipes for an average of 20 years before being blended and bottled.

## 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.

## TASTING NOTES

As with all of our ports the 20 Year Old Tawny is fermented slightly longer to guarantee a dry finish and we work hard to ensure that the brandy is well incorporated. The 20 Year Old Tawny has a beautiful golden colour and great richness and aromatic complexity, including notes of almonds, spices and liquor. On the palate, almonds are accompanied by dried fruits, including figs and plums, with La Rosa's signature long, dry finish.

## Technical Information:

Aging Now	Alcohol 19.2%	Production Regularly	Total Acidity 4.4 g/dm <sup>3</sup>	Residual Sugars 104g/dm	pH 3.5
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20 YEAR OLD  
TAWNY  
PORT



500 ml