



QUINTA DE LA ROSA

PRODUCTION

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

La Rosa's Fine Tawny uses only category A graded grapes – the very best that the Douro has to offer. These wines spend a minimum of three years in old 550l oak pipes before being blended to show the same characteristics year to year.

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

Thanks to the high-quality grapes that are used to make our Tawny it is a little darker in colour than others of the same age. Tawny displays lovely light hints of nuts and caramel.



FINE TAWNY
PORT



500 ml 750ml

Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now-3 years	19.5%	Regularly	4.00 g/dm ³	100-110g/dm	3.55