



QUINTA DE LA ROSA

PRODUCTION

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz.

Wines from top quality A graded grapes are carefully set aside to age in 'tonels' for an average of 6-7 years before being blended into the Finest Reserve. It is lightly filtered and does not require decanting.

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

A Vintage Character style blended port of great quality and complexity. Showing beautiful deep ruby colour, the Finest Reserve combines succulent dark fruits, such as black cherries and blackcurrants, along with incredible body, structure, and tannin. As ever, there is a drier finish than usual - something that is typical of La Rosa's house style.

Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now	19.5%	Regularly	4.4 g/dm ³	100-110 g/dm	3.6



FINEST RESERVE
PORT



375 ml 500 ml 750ml