



## QUINTA DE LA ROSA

### PRODUCTION

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

Each year specially selected ports are set aside and aged for an average of 3-4 years in large 'tonels' (or wooden vats) before being blended into the Lote N. 601 Ruby Reserve. As the Ruby Reserve is made from A graded grapes grown on the Quinta (rather than B to D qualities used elsewhere) our Ruby Reserve tends to be more concentrated and complex than many other offerings on the market.

### 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 LoteN. 601 Ruby Reserve is fermented slightly longer to guarantee a dry finish and we work hard to ensure that the brandy is well incorporated.

Young and vibrant with pretty red cherries and berries with a surprising body and long finish, this is a lighter style that works perfectly as an aperitif or in cocktails.



LOTE N. 601 RUBY  
RESERVE  
PORT



500 ml 750ml

### Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now	19.5%	Regularly	3.8 g/dm <sup>3</sup>	100-110 g/dm	3.7