



QUINTA DE LA ROSA

PRODUCTION

Touriga Nacional, Touriga Franca, and Tinta Roriz, with the rest coming from mixed field planted vines. Fermented and matured in stainless-steel vats and bottled in March 2023.

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 steadily upwards to top out at 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.

Schist soil along with the extremely varied topography enable rich, full bodied wines to have remarkable acidity, minerality, and freshness. And it is this for which La Rosa has become renown; elegant wines that express terroir in bottle without too much extraction, tannin, oak.

VINTAGE

Wetter and colder weather during the winter months ensured the vines had excellent conditions early on. Around flowering season, there was an elevated risk of mildew though this managed easily. A cool June was followed by extremely hot rest of the summer which created excellent, concentrated fruit - albeit in lower yields than is customary.

We started vintaging at the beginning of September, and thanks to the unseasonably hot September days, we had to pick as quickly as possible. The vintage finished on September 15th having surely been one of the earliest and fastest vintages of all time. Despite the challenging year, Jorge was defiant throughout saying we would 'still make some excellent wines'. Thankfully, everyone's resilience was rewarded with outstanding wines that show substantial poise and promise.

TASTING NOTES

A typically aromatically rich Quinta de la Rosa wine that balances fresh yet ripe fruit alongside spices. On the palate it shows a generosity of ripe fruit which is in perfect harmony with acidity. This is a wine that stands out for its elegance and character.

Technical information/ingredients:

Alcohol	Total Acidity	Total Sugars	pH
12.5% ± 0,5	4.8 g/L (tartaric acid)	1.54 g/L	3,77

Nutritional Information (typical values for 100 ml):

Alcohol	Sugars	Energetic Value	Suitable for vegans	Gluten
11 g	0,154g	322 KJ/77Kcal	No	Free

Allergens
Contains sulphites



douROSA RED WINE
2020



750ml