



# QUINTA DE LA ROSA

## PRODUCTION

Traditional Port varieties, mainly Touriga Nacional, Touriga Franca, and Tinta Roriz.

2020 sees the first release of our Rosé Port which is made from the free run juice gathered when making Vintage Port. When the lagares (granite tanks) are filled with our best grapes we open the taps and let the juice run off before treading the Vintage Port.

The free run juice is subsequently fermented in temperature controlled stainless-steel tanks before the addition of brandy stops the fermentation.

## 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

Pretty dark pink in colour, it shows seductive red fruits with hints of melon on the nose. On the palate, red apple and cherries combine wonderfully all the while maintaining La Rosa's longer, drier finish than is customary with the style.



ROSÉ PORT  
PORT

## Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now	19%	Regularly	3.70 g/dm <sup>3</sup>	88g/dm	3.48



500 ml