



# QUINTA DE LA ROSA

## PRODUCTION

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

An extremely high-quality port made from some of the best wines from 2017. The port was foot trodden in granite lagares before aging in large oak 'tonels' for 4 years. Lightly filtered and bottled in May 2021. Ready for immediate drinking without the need for 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.

## VINTAGE

Portugal, like the rest of Europe, experienced a particularly dry and hot spring and summer. High temperatures (40C+) and the lack of rain from June onwards meant that there were initial signs of water stress and dehydration, especially in south facing vines at lower altitude. As our vines have adapted well to these extreme conditions expectations were high. Thankfully, the grapes matured well, although somewhat earlier than expected.

The 2017 vintage was one of the earliest of all time. La Rosa started picking from hottest parcels of Vale do Inferno on 21st August, whilst leaving others to mature further. Marginally fresher weather in mid-August helped develop aromas and complexity where needed. Overall, 2017 turned out to be an exceptional year for both port and wine with both displaying a remarkable combination of fruit, structure, and tannins.

## TASTING NOTES

Intensely aromas of ripe fruit with fresh plums, raspberries, aromatic herbs and violets. On the palate it is very dense and structured, with bold flavours, ripe yet smooth tannins. Pretty and persistent with a sweet and seductive finish.

## Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now - 10 years	20%	20,000 bottles	4.6 g/dm <sup>3</sup>	95 g/dm	3.48



LBV PORT  
2017



500ml 750ml