



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 2018. The port was foot trodden in granite lagares before aging in large oak 'tonels' for 4 years. Lightly filtered and bottled in May 2022. 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

2018 proved to be a challenging and atypical vintage for the Douro. A very dry winter was followed by an extremely cold and wet spring and early summer. The elevated risk of mildew was mitigated by good viticultural management, which also had the benefit of lowering yields whilst ensuring slower, more consistent maturation. The latter part of the summer was hot and dry aiding the development of the fruit further.

The start of the vintage was a little delayed with picking only starting on Monday 17th September. There was, however, perfect weather throughout. Overall, Jorge was pleased as wines showed good freshness as well a good complexity and structure.

TASTING NOTES

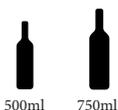
Intensely aromas of ripe fruit with fresh plums, raspberries, aromatic herbs and violets. On the palate it is very dense and structured, with bold flavours, ripe yet smooth tannins. Pretty and persistent with a sweet and seductive finish.

Technical Information:

Aging	Alcohol	Production	Total Acidity	Residual Sugars	pH
Now - 10 years	20%	20,000 bottles	4.8 g/dm ³	91 g/dm	3.66



LBV PORT
2018



500ml 750ml