



# QUINTA DE LA ROSA

## PRODUCTION

Tinta Roriz (60%); Tinto Cão (25%); Baga (10%); and Bastardo (5%) fermented in stainless-steel vats for fermentation. Matured for 8 months in used French oak casks. Bottled in July 2025.

## 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

2024 proved to be a good vintage and saw a return to what can be considered 'traditional' Douro growing conditions. After many years of low rainfall throughout the winter months it was the second consecutive year of high rainfall which helped replenish the water table. This, coupled with normal temperatures over the period, helped promote a healthy and fertile growing period. The veraison took place the second week of July and was followed by a couple of hot months, though without the sustained extreme temperatures found in previous years. There was, however, a weekend of very high heat at the end of the first week of August which did affect some of our more exposed vineyards, highlighting the importance of good canopy management to protect the grapes. Otherwise, the ripening period was dry and hot, and with the extended rainfall earlier in the year, led to good maturation.

We had a long harvest, almost perfect vintaging conditions with warm days and cool nights with rain only arriving on 20th September. In all it was a generally plentiful harvest with grapes showing a good balance between acidity, sugars, and character, though we were down 10% from the bountiful 2023.

## TASTING NOTES

Inspired by the unmistakable style of La Rosa, this Douro red presents a lighter, more accessible interpretation of the region. On the nose, aromas of fresh fruit stand out, imparting youth and freshness. On the palate, it reveals a balanced profile, with soft, well-integrated tannins, contributing to a harmonious and very appealing finish. With a more moderate alcohol content than usual, it results in an elegant wine.

### Technical information/ingredients:

Alcohol	Total Acidity	Total Sugars	pH
11% ± 0,5	5.0 g/L (tartaric acid)	0.60 g/L	3.49

### Nutritional Information (typical values for 100 ml):

Alcohol	Sugars	Energetic Value	Suitable for vegans	Gluten
8.68 g	0.06g	279KJ/67Kcal	Yes	Free

Allergens

Contains sulphites



LA ROSA LEVE DOC

2024



750ml



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