

Quinta de la Rosa

PORT LATE BOTTLED VINTAGE 2014



QUINTA
DE LA ROSA

PRESS

91 pts – Wine Enthusiast
92 pts Decanter Magazine, Dec 2018

“A classic blend of Touriga Nacional, Touriga Franca and Tinta Roriz, this retrained LBV has flavours of dark fruit, spice, a slightly herbal floral edge and a cleansing mineral finish. Although not as hefty as some LBVs, this has a great lift and refinement – a very elegant take. Drink 2019-2030”

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional, Touriga Franca, Sousão and Tinta Roriz from La Rosa's A graded vineyards.

SERVING SUGGESTIONS

This Port has not been filtered and might throw a light sediment but should not require decanting. Delicious with dessert, especially chocolate, cheese or on its own.

TASTING NOTES

All our ports are made in the 'house style' namely slightly drier without any cloying sweetness that can be associated with some other ports. We also work hard making sure the brandy is well integrated.

As with our wines, we search for harmony and equilibrium from our vineyards and we try to enable the grapes to express themselves in the bottle. The La Rosa style is to make well defined wines without too much extraction and tannin.

Very fresh, young and vibrant fruit. A beautiful port, full of round, soft flavours but with an optimal structure giving this LBV tension and elegance.

The port gives immense pleasure for immediate drinking. Please make sure the bottle isn't kept in direct sunlight otherwise it might oxidise but otherwise it can age for at least 10 years.

PRODUCTION NOTES

The vineyard stood up surprisingly well to a challenging year. The flowering was late and then the Douro suffered from caterpillar attacks and oidium. The caterpillar digs deep into the newly formed grape and forms its chrysalis. This mainly affected Touriga Franca. The summer seemed to be marginally cooler and wetter than normal with numerous thunderstorms but the meteorological data shows otherwise and we seemed to have had a pretty normal, hot summer. There were plenty of hail storms, especially in the early summer, and the top part of the Lamelas vineyard got quite badly hit. The vine leaves had huge holes taken out of them. We did lose about 20% of our crop but only in a small area around the Lamelas house. In general the vine recuperated quite impressively.

By mid August we were looking at a two week delay in starting the vintage at La Rosa. But a few days of intense heat brought the grapes on with a great spurt and suddenly some were ripe. We picked the more delicate Touriga Franca first starting slowly on 25th September (relatively late for recent years). We had a few days of blissful sunshine but then thunderstorms built up and we ended up having rain almost every afternoon over a two week period. The harvest ended up in being very drawn out and we ended up finishing picking on 9th October.

QUALITY & ENVIRONMENT

We practice a sustainable agricultural regime being part of ADVID & SATIVA. We don't use genetically modified organisms nor do we use animal products so vegetarians can drink our wines. We recycle where possible and are HACCP & BRC rated.

MATURATION AND BOTTLING

Our LBVs are matured in large wooden casks called "tonels" in our own lodge for 4-6 years until ready for bottling. This LBV was bottled in March 2018. Unlike most port shippers, all products are stored and bottled in the Douro (at La Rosa and not Porto), allowing full traceability and ensuring quality from grape to bottle.

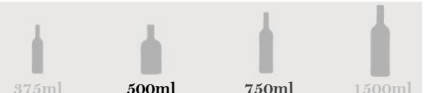


Technical info:

Ageing:	Now & to 10 yrs
Production:	19,000 litres
Alcohol:	19.8 %
Total Acidity:	4.36 G/dm ³
Volatile Acidity:	0.29 G/dm ³
PH:	3.66
SO ₂ :	82 Mg/dm ³
Residual Sugars:	106 g/dm ³

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