

# Quinta de la Rosa 2010

## DOC DOURO RED WINE



### GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional (30%), Touriga Franca and Tinta Roriz, from the older dry stone terraced vineyards at La Rosa. Mainly from the Lamelas vineyard planted by Tim Bergqvist more than 20 years ago.

### SERVING SUGGESTIONS

Being quite approachable as a young wine, it can either be drunk now or kept for up to 5 or so years. Serve at cellar temperatures, the 2010 is ideal with any meat dish or cheese. This wine also goes well with spicy dishes.

### TASTING NOTES

The terroir in the Douro is still largely unexplored and by making wines with harmony and equilibrium from our vineyards, 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, tannin or oak. Wines that are rich and full bodied whilst being fresh and lively with a good acidity and minerality.

2010 wines are lighter and fresher than the 2009s which tended to be more fruit driven. As a result the 2010s are wines that can be appreciated and drunk earlier. Dark cherry flavours on the nose with La Rosa's hallmark of herbaceous, spicy undertones on the palate. The wine has a pleasing freshness and bright acidity.

### PRODUCTION NOTES

We had a particularly wet winter. This topped up the water levels and refilled our spring preparing us well for the hot, dry summer. Fair weather conditions in the spring meant we had a reasonable flowering and setting so that yields were maintained. July and August were unbelievably dry with no rain.

We started picking a week later than 2009. Sugar levels were quite low so we picked sporadically only where the grapes were mature and ripe enough. Like last year, it helped being a smaller producer with detailed knowledge of the vineyards. This year the cooler parts ripened earlier so we almost picked in reverse order – north facing slopes and higher altitude first. Being small, we were able to stop the picking half way through when Jorge declared that there were no more ripe grapes. The gamble paid off as the grapes ripened by at least 1 Baumé and produced more complex and richer flavours than otherwise. In most part we were lucky with the weather held. We only finished picking on 16<sup>th</sup> October – just over 20 days later than 2009 (a particularly early vintage).

### MATURATION AND BOTTLING

The wine was fermented in small stainless steel vats and then matured in Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, before being bottled in January 2013.



#### Technical info:

Ageing:	<b>Up to 5 - 8 years</b>
Production:	<b>95 000 litres</b>
Alcohol:	<b>14,5 %</b>
Total Acidity:	<b>5,5 g/dm<sup>3</sup></b>
Volatile Acidity:	<b>0,65 g/dm<sup>3</sup></b>
Ph:	<b>3,6</b>
SO <sub>2</sub> :	<b>140 mg/dm<sup>3</sup></b>
Residual Sugars:	<b>2,7 g/dm<sup>3</sup></b>

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