



LA ROSA RESERVE RED 2016

REGION:

Douro, Portugal

GRAPE VARIETIES:

Traditional port varieties, mainly Touriga Nacional with some Touriga Franca and Tinta Roriz, from the older dry stone terraced vineyards at La Rosa.

TERROIR:

Grown on a mix of lime-rich and clay soils.

VINIFICATION:

An almost tropically hot spring followed a particularly wet, rainy winter which provoked a huge amount of growth and vegetation in the vineyard and ultimately led to one of the earliest vintages ever. The summer months were dry and hot. Two days of rain at the end of August gave us ideal conditions for the grapes to ripen and develop. We started the vintage on 9th August and from this point onwards was carried out on a stop and start basis over the following two months enabling us to pick each vineyard at its 'optimum' ripeness. Conditions were perfect. We ended up producing some excellent grapes with outstanding quality and concentration.

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.

A profound, almost opaque color, this 2016 wine has enormous intensity and aromatic complexity with layer upon layer of flavors. Starting with red fruit, moving to black and finishing with wild forest fruit with a touch of spice. On the palate there is a vigor and liveliness to the wine and, as the aromas suggest, intense complexity and completeness. This is a great reserve wine from Quinta de la Rosa, concentrated and structured but at the same time elegant and balanced. Its equilibrium enables the wine to show well young but at the same time it has an enormous potential for aging.

SERVING SUGGESTIONS:

The wine would be best served with red meats and more powerful dishes. It also goes well with cheese, especially the Serra cheese found in Portugal. It is a wine that can be drunk now or aged for up to 10 years.

TECHNICAL NOTES:

Aging: Now - 10 years+

Alcohol 14.5% | RS 1 g/dm³

Total Acidity 5.4 G/dm³

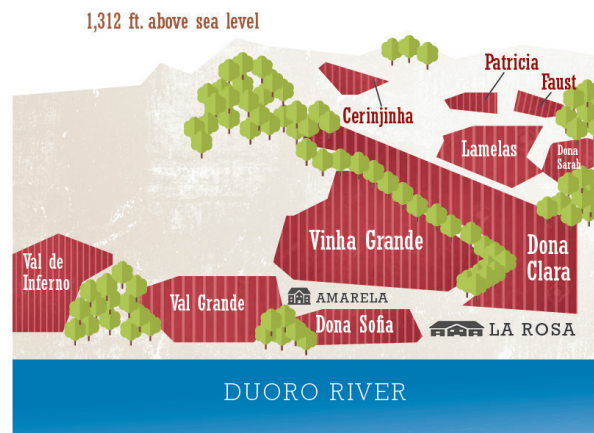
Volatile Acidity .8 G/dm³

Ph: 3.53

SO₂: 140 Mg/ dm³



UPC: 5 60484 610198 0
12pk | 750ml



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