LA ROSA RESERVA RED





REGION: Douro, Portugal

GRAPE VARIETIES:

30% Touriga Nacional, 30% Touriga Franca, and 40% mixed field planted old vines.

PRODUCTION NOTES:

Foot trodden in granite lagares for an evening before being tranferred to stainless-steel vats for fermentation. Matured for 20 months in new (50%) and used (50%) French oak casks. Bottled in May 2023.

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 Quinta Das 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. The majority of La Rosa Reserva Red's grapes come from the Estate's very best vineyards; namely that of Vale do Inferno and Vinha Grande.

VINIFICATION:

Wetter and colder weather during the winter months ensured the vines had excellent conditions early on. Around flowering season, there was an elevated risk of mildew though this managed easily. A cool June was followed by extremely hot rest of the summer which created excellent, concentrated fruit - albeit in lower yields than is customary. We started vintaging at the beginning of September, and thanks to the unseasonably hot September days, we had to pick as quickly as possible. The vintage finished on September 15th having surely been one of the earliest and fastest vintages of all time. Despite the challenging year, Jorge was defiant throughout saying we would 'still make some excellent wines'. Thankfully, everyone's resilience was rewarded with outstanding wines that show substantial poise and promise

TASTING NOTES:

Deep ruby in colour this wine is full of complex aromas, showing red forest fruits and herbal notes, complimented by delicate hints of wood. On the palate, it is concentrated with smooth texture and firm tannins, which comes from the perfect balance between the sugar and acidity of the grapes. Very elegant and balanced wine, it's a perfect example of a great Douro wine.

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:

Alcohol 14.0% RS .78 g/L | Total Acidity 5.3g/L Ph: 3.56



UPC: 5 60484 610198 0 6pk | 750ml

