

douROSA RED

2019



REGION:

Douro, Portugal

GRAPE VARIETIES:

Traditional port varieties, mainly 52% Touriga Nacional with the remaining amounts other mixed varieties (Touriga Franca, Tinta Roriz, Tinta Cão).

PRODUCTION NOTES:

The fabulous quality of the grapes this year has taken everyone by surprise. We didn't have the ideal meteorological conditions to indicate it was going to be a great year so we were really pleased with the beautiful grapes that came into the winery. The winter and spring was dry with little rain. Stable weather allowed for good flowering so production was always forecast to be abundant. The summer was hot. There was little rain and few storms. So by August the vines were under intense water stress and their leaves were browning - especially younger vines with shallower roots. But the good news was that the fruit stood up well to this stress so that almost perfect grape came into the winery. The vintage was long and slow. Jorge always says that the most important decision he makes every year is when to pick and this year wasn't that easy. We started picking the white grapes early, in

the middle of August, moving on a little later to pick the red (Vale Grande) in September and then Vale do Inferno two days later. Rain came so we stopped picking mid September to let the grapes dry out. Picking resumed a week later until we finished vintaging with Cereijinha, our north facing vineyard, in early October.

MATURATION AND BOTTLING:

Fermented in stainless steel vats at low temperatures to retain fruit and freshness. Bottled in July 2018.

TASTING NOTES:

Most La Rosa red wines are very full-bodied, the 2017 wines are marginally lighter in style than normal - ideal for the douROSA style which is an easy, approachable wine for immediate drinking. Similar to other years, the 2017 is a very pretty wine - aromatic, light and refreshing. It keeps all the characteristics of red wines from the Douro in a soft and harmonious way.

SERVING SUGGESTIONS:

douROSA red is an easy drinking wine to be drunk now or within the next five years. It is a versatile wine that can be drunk slightly chilled at (59-61°F) accompanied with lighter style food or drunk at a higher temperature (64°F) with heavier dishes. This wine is perfect with Italian cuisine, white meat such as chicken or pork and fish.

TECHNICAL NOTES:

Aging: Up to 5 years
Alcohol 14.0% | RS .6 g/dm³
Total Acidity 5.0 G/dm³
Volatile Acidity .6 G/dm³
Ph: 3.7
SO₂: 74 Mg/dm³



UPC: 5 60484 610205 5
12pk | 750ml

