

30 YEAR OLD TAWNY PORT

WE ARE THRILLED TO BE LAUNCHING THIS 30 YEAR TAWNY PORT TO CELEBRATE THE THIRTY YEAR ANNIVERSARY OF WHEN TIM AND SOPHIA BERGQVIST, FATHER AND DAUGHTER, STARTED QUINTA DE LA ROSA IN 1988.



REGION:

Douro, Portugal

GRAPE VARIETIES:

Traditional port varieties, mainly Touriga Nacional, Touriga Franca and Tinta Roriz, from the older dry stone terraced vineyards at La Rosa. All the La Rosa vineyards are classified as **A quality** by the Casa do Douro.

PRODUCTION NOTES:

The 30 Year Tawny is a blend of ports with an average age of thirty years. Every vintage the grapes are picked by hand at the end of September/October and trodden by foot in granite lagares. Each year we keep back some of the best quality port and use this to make up the 10, 20 and 30 year old tawny blends.

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 & BOTTLING:

The port is stored in the La Rosa armazem in small 550L old oak casks or 'pipes'. It is from this selection of fine old ports that we blend our dated tawnies. 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..

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. This 30 year old has a beautiful amber colour showing its age well. The long, slow maturation in old wooden pipes (550L barrels) has given this magnificent wine enormous elegance and complexity. On the nose, slightly dried fruit aromas with touches of balsamic vinegar, coffee and exotic wood are just some of its components. On the palate, it is simply delicious, almost light but with incredible intensity of flavour, soft, mouth filling with great persistence.

TECHNICAL NOTES:

Aging: Drink Now
Alcohol: 19% | RS: 126 g/dm³
Total Acidity: 5.56 G/dm³ | Ph: 3.31

FOOD MATCH:

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.



UPC: 5 604846 104387
6pk | 500ml

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WINE ENTHUSIAST (April 2019)

