



QUINTA
DE LA ROSA

LATE BOTTLED VINTAGE

REGION:

Douro, Portugal

GRAPE VARIETIES:

Traditional port varieties, mainly Touriga Nacional, Touriga Franca, Souzão and Tinta Roriz from La Rosa's A graded vineyards.

PRODUCTION NOTES:

We had a very dry winter/spring that helped the building works but meant that the vineyard suffered as water stocks were not replenished. Yields were initially low from an uneven flowering and poor weather during this period. We had some rain in the late spring but virtually none fell in the summer months (we normally have some thunderstorms or a few days of low pressure). Lack of water meant the grapes were small and concentrated and took longer to mature. We started picking late and slowly (16th September). As usual Jorge was careful about what to pick and consequently the grapes that came into the winery were in perfect condition. It rained on 23rd and 25th September so we stopped picking for a week and resumed only when the effect of the rain had worn off. The skins of the grapes were in great condition so there was little risk of rot. Yields were 40% down on 2011 and 2010 but these were very abundant years.

AGEING:

Our LBVs are matured in large wooden casks called "tonels" in our own lodge for 4-6 years until ready for bottling. The 2014 LBV was bottled in April 2018. 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. Jorge is very pleased with the 2014 LBV. It has fabulous dark, black cherry and blackcurrant fruit flavors, a great richness on the palate while at the same time exhibiting a wonderful balance and freshness. The port gives immense pleasure for immediate drinking.

FOOD MATCH:

This Port has not been filtered and might throw a light sediment but should not require decanting. Delicious with dessert, especially chocolate, cheese or on its own.

TECHNICAL NOTES:

Alcohol: 20%
PH 3.58
TA 4.36
RS: 101 g/dm³



UPC: 5604846102222
6pk | 750ml

