



QUINTA
DE LA ROSA

TAWNY PORT NV

REGION:

Douro, Portugal

GRAPE VARIETIES:

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz.

PRODUCTION NOTES:

Quinta de la Rosa's Tawny Port is unique in that it comes from A graded grapes all grown on the Quinta. Most other tawny blends come from further down the river closer to Regua where there is higher rainfall and most grapes are B to D quality so the resulting port tends to be less concentrated. Some of our tawny is still made in the traditional way — trodden in granite lagares.

MATURATION & BOTTLING

This is a young tawny port, produced through rapid aging in small, old oak 550 liter pipes (or barrels) to give an aged appearance and flavor. It is blended from our stocks of Port to give this young tawny its characteristic style which will be the same from year to year. As with all la Rosa products, this Tawny is bottled at La Rosa, allowing us to ensure quality from to bottle. 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

Our Tawny Port exhibits a nuttiness and a complexity not often found in these types of tawnies. Compared with the Ruby, the Tawny is much paler in color and lighter in style. As always, La Rosa's house style is slightly drier at the finish than most. There should be no confusion between this Tawny port and our old fine 10 year "Tonel No. 12". It should be consumed within 2 to 3 years of bottling

SERVING SUGGESTIONS:

Good to drink chilled as an aperitif as well as after dinner. This Port has been lightly filtered and does not require decanting.

TECHNICAL DATA:

Alcohol: 19.8%
RS: 90-110 g/dm³
pH: 3.6-3.7



UPC: 5-604846102147
12pk | 750ml



WINE SPECTATOR

