



QUINTA
DE LA ROSA

TONEL 12 TEN YEAR TAWNY

REGION:

Douro, Portugal

GRAPE VARIETIES:

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

PRODUCTION NOTES:

The Port is made each year in the traditional manner, trodden in granite lagares from grapes grown at Quinta de La Rosa. Each year we keep back a small quantity of our best ports LBV quality and above. It is from these stocks that we blend our Tawny. This blending occurs on a regular basis to ensure that stocks are always fresh.

AGEING:

The port is stored in small (550 liter) oak casks or “pipes” and it is from this selection of fine old ports that we blend our Tawny. 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. Sales of this very popular port sometimes have to be limited if demands exceeds supply.

TASTING NOTES:

It is a rich and elegant blend with wonderful aromas exuding the heat of the Douro. On the palate it is complex with powerful dried fruit, figs, honey and almonds with a long pleasing finish and a touch of mandarin. It should be consumed within 2 to 3 years of bottling.

TECHNICAL NOTES:

Alcohol 20% | PH 3.5 RS: 99.5g/l

FOOD MATCH:

Served chilled as an aperitif or to accompany foie gras or maybe with that special dessert or cheese. Best of all serve this Tawny on its own and savor the complexity and extraordinary flavors of such a wonderful port. This Port has been lightly filtered and does not require decanting.



UPC# 5 60484 610137 9
6pk | 750ml

90

WINE SPECTATOR (June 2011)

“This is filled with plenty of peppery overtones to the dried white fruit and spice flavors. Chocolate and mincemeat notes mark the long finish. Drink now.” - Wine Spectator 06/11

