

# VINTAGE PORT

2018



## REGION:

Douro, Portugal

## GRAPE VARIETIES:

Traditional port varieties, mainly Touriga Nacional and Touriga Franca, with some Sousão from the old dry stone terraces.

## TERROIR:

Still largely unexplored, the terroir in the Douro offers incredible opportunity. None more so than La Rosa's, whose vines rise dramatically out of the river with the imposing Vale do Inferno vineyard, and climb majestically up to an altitude of 500m with Lamelas, whose magnificent views overlook the very heart of the region. The estate's grapes are category A - the very best the Douro has to offer. Remarkable freshness and minerality provided by the Quinta's unique terroir, along with a steadfast desire to ensure that the brandy is well integrated means that all of our Ports are made in drier 'house style' without any overpowering sweetness.

## PRODUCTION NOTES:

2018 proved to be a challenging and atypical vintage for the Douro. A very dry winter was followed by an extremely cold and wet spring and early summer. The elevated risk of mildew was mitigated by good viticultural management, which also had the benefit of lowering yields whilst ensuring slower, more consistent maturation. The latter part of the summer was hot and dry aiding the development of the fruit further.

The start of the vintage was a little delayed with picking only starting on Monday 17th September. There was, however, perfect weather throughout. Overall, Jorge was pleased as wines showed good freshness as well as a good complexity and structure.

## QUALITY & ENVIRONMENT:

We practice a sustainable agricultural regime being part of AVID & 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:

An extremely high-quality Port made from the selected best wines from 2018. The port was foot trodden in granite lagares for three to four days with careful temperature control, before the addition of brandy (aguadente) to stop its fermentation. The selected wines were aged in large oak 'tonels' for 24 months before bottling in August 2020.

## TASTING NOTES:

A beautiful, deep ruby colour highlights the vintage's powerful concentration. Very expressive on the nose with aromas of dark and morello cherries, along with rockrose and spices. Extremely rich and complex on the palate this port has a fresh and elegant profile. Incredible structure with vibrant yet, soft and juicy tannins means that this wine will surely achieve decades of longevity.

## TECHNICAL NOTES:

Aging: 20+ years  
Alcohol: 19.5%  
RS: 105 g/dm<sup>3</sup>  
Total Acidity: 4.8 g/dm<sup>3</sup>  
Ph: 3.71

## FOOD MATCH:

The 2018 Vintage will age well for many decades but is also a lighter style vintage port that can be appreciated when young. Drink as a digestif with cheese, chocolates or on its own. Remember to decant the port after it has thrown a deposit. This will happen after it has been a few years in bottle..



UPC: 5 60484 610259 8  
6pk | 750ml

