

VINTAGE PORT

2023



QUINTA
DE LA ROSA



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:

After a few challenging years in the Douro, we are delighted that 2023 produced an elegant, balanced, and approachable wine that will age well whilst having the character to be enjoyed young.

It is a wine that very much reflects the conditions found in the Douro. A much-needed wet winter replenished water levels in the Cima Corgo. This was followed by a wonderful spring with good flowering and bud setting which produced abundant grapes on the vines. Weather patterns were strange throughout the world, and it was no different in the Douro. An unusually hot week in May was followed by a relatively cool and wet June. Fortunately, we escaped the heatwaves that hit Greece and Italy and, apart from one very hot week (the third week of August), much of the summer was cooler than 2022.

We started picking the grapes that go into making this Vintage port at the beginning of September after a few days of light rain which refreshed the grapes nicely and had a few days of excellent picking before the heavy rains arrived in the latter part of the month. Crucially, we were able to pick the Vinha Grande plots (see photo below), which make up a large part of this wine, at precisely the right time. The port is still foot trodden!

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.

TASTING NOTES:

Intensely aromatic, the Quinta de la Rosa Vintage 2023 has a deep violet color and an impressive concentration of dark fruits, complemented by exuberant floral elements. On the palate, the Vintage port is full bodied with a fresh minerality. Seductive so can be appreciated young but with a structure that will enable it to age over the decades. Jorge Moreira, our wine maker for over 20 years, says "Coming exclusively from the best vineyards at Quinta de la Rosa with the greatest focus on quality throughout the production process, this Vintage port reflects the character of our terroir - a balanced wine, elegant and full of personality. A pure expression of our Quinta."

TECHNICAL NOTES:

Aging: 20+ years
Alcohol: 19.5%
RS: 105 g/dm³
Total Acidity: 4.8 g/dm³
Ph: 3.71

FOOD MATCH:

The 2023 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

