

Quinta de la Rosa

VINTAGE PORT 2016



QUINTA
DE LA ROSA

PRESS

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional and Touriga Franca with some Sousão from the older dry stone terraced vineyards at La Rosa.

SERVING SUGGESTIONS

The Vintage will age well for many decades but 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 in bottle a few years.

TASTING NOTES

Opaque colour. Very rich, dark chocolate aromas with some black cherry and mature fruit coming through. There is also a pleasing freshness to the port originating from its floral and citrus bouquet. The Quinta de la Rosa Vintage 2016 is a powerful wine with much potential but at the same time elegant and generous on the palate. Full of flavours, very complex with fine tannins that gives the wine a nobility and persistence. A great vintage made to give pleasure now and in the next few decades.

PRODUCTION NOTES

Like most of Europe, we had a very wet, cool spring and early summer. The water table was replenished and plenty of terrace walls fell down (some onto the road to Pinhão). Flowering was delayed and we had to keep on top of any possible attacks of mildew. A wet start of the year was followed by a hot, dry summer. There was little wind, unusual for us as normally the wind gets up in the afternoons. No thunderstorms and no rain until 12/13th September. The vineyard held up surprisingly well helped by the rain in the spring. Only the younger vines with less well developed root systems suffered more.

The cooler, wetter spring meant that everything was delayed by at least two weeks so that we only started picking in earnest on Wednesday 21st September with the Touriga Nacional from Vinha Grande. Warm days (25C) but cool nights made ideal vintaging conditions. Jorge had to be careful where to pick as there was some uneven ripening in the vineyard. Being small and focused we were able to pick section by section. As there was plenty of colour and structure from the grapes, we were careful not to extract too much. We finally finished picking Monday 10th October (relatively late) and were lucky as we had uninterrupted sun throughout and no rain.

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.

MATURATION AND BOTTLING

The port was trodden by foot in granite lagares for three to four days with temperature control. The more complex lots of 2016 were kept for 18 months in wooden oak 25 pipe tonels before being blended. The port was bottled in August 2018.



Technical info:

Ageing:	20+ years
Production:	9,000 bottles
Alcohol:	19.5%
Total Acidity:	4,6 G/dm³
Volatile Acidity:	0,3 G/dm³
pH:	3,7
SO ₂ :	96 Mg/dm³
Residual Sugars:	103 g/dm³

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