

Quinta de la Rosa

PORT COLHEITA 2008



QUINTA
DE LA ROSA

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional, Touriga Franca, Sousão and Tinta Roriz from La Rosa's A graded vineyards.

SERVING SUGGESTIONS

The Colheita makes a wonderful digestif - delicious with many desserts; chocolate, fruit and dried fruit based puddings such as mince pies. It can be matched with cheese or simply drunk on its own.

TASTING NOTES

The Colheita is similar in style to other La Rosa ports – well defined, with a good structure, mature tannins and soft wood undertones. La Rosa ports are slightly drier than most and the brandy is well integrated.

This Colheita is rather unusual – at one level there is plenty of young, mature fruit (black plums) and at the other, there are a more tertiary, complex flavours associated with dry fruits and spice. On tasting, at the beginning, the wine is vigorous and full of flavour getting more complex on the palate and ending with a mixture of fresh fruit, nuts, dried apricot and spice. The finish is very elegant and long. This Colheita successfully marries two worlds – the energy and opulence of fruit from Ruby ports and the elegance and complexity of Tawnies.

The port gives immense pleasure for immediate drinking. Please make sure the bottle isn't kept in direct sunlight otherwise it might oxidise.

PRODUCTION NOTES

It was cold and it rained when the vine was in flower which meant the flower did not 'set' so that there was a loss of production and the resulting yields were low. The following months, right up until the vintage time, were dry and relatively cool allowing for good heterogeneous ripening of the grapes. At the beginning of September, despite a mini heat wave (30°C), the grapes were ripe enough to consider picking. We had perfect dry, sunny weather throughout most of the vintage – the forecasters had predicted rain!

The meteorological conditions in 2008 with moderate temperatures in the summer resulted in a good, steady maturation of the grape. This gave the wines plenty of colour, good acidity and excellent aromas.

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

Colheita ports are vintage tawnies, kept in large wooden casks called "tonels" in our own lodge for at least 7 years before bottling. The idea of a colheita is to produce a wood aged port from one single year (often a 'vintage' port quality year).

This port was foot trodden and matured in these 'toneis', some of which are over 100 years old. This 2008 Colheita was bottled in November 2015. 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.



Technical info:

Ageing:	Drink now
Production:	2,000 litres
Alcohol:	19,5%
Total Acidity:	4,42 G/dm ³
Volatile Acidity:	0,33 G/dm ³
pH:	3,43
SO ₂ :	135 Mg/dm ³
Residual Sugars:	101 g/dm ³

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