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Quinta de La Rosa 20 Year Old Tawny Port

Grape Varietals:	Touriga Nacional, Touriga Franca & Tinta Roriz
Growing Region:	Pinhão - Douro Valley, Portugal
Head Winemaker:	Jorge Moreira



This Port wine is crafted from traditional varieties, mainly Touriga Nacional, Touriga Franca and Tinta Roriz, from the older dry-stone terraced vineyards at La Rosa. Once each terrace is deemed ready for harvesting, all the fruit is selectively hand-picked and taken only a short distance to the winery situated on the western bank of the Douro River.

This 20-year-old Port wine was stored in the La Rosa winery in 550 litre old oak 'pipes' or casks as well as in larger tonels (*which are 10,000 litre vats*). It is from this selection of fine old ports that Jorge blends their aged Tawny Ports. Unlike most port shippers, all of their Ports are stored/ aged and bottled in the Douro at La Rosa and not down the river in Porto - Vila Nova de Gaia. Allowing for full traceability and ensuring quality from bud to bottle or grape to glass. Quinta de La Rosa practice sustainable agriculture & viticulture. They also do not use genetically modified products, or use animal products to filter, so vegans can enjoy their wines.

This 20 Year Tawny is a blend of aged ports - with the label stating the average age of the blend. Every year the grapes are picked by hand at the end of September and into October - then they are trodden by foot in open granite lagares. Each year they keep back some of the best quality port wine parcels and use them to make up their 10 and 20-year-old Tawny blends.

All of Quinta de La Rosa's Ports are made in their 'house style' - namely crafted in a slightly drier style, without any intense of cloying sweetness that can be associated with some other Ports. The team also work hard to sure the grape spirit used is well integrated into the base wine. As with all their wines, they aim for harmony and balance from their vineyards - allowing the grape characters to express themselves all the way into the bottle.

In your glass you will be greeted by a beautiful amber colour and skinning hue, a good sign of the age of this excellent tawny port. Then your senses are engaged by aromas of grilled apricots, figs, honey-coated toasted almonds, hazelnuts and allspice. The palate has a refined but rewarding silky richness alluding to a layered complexity, showcasing toasted mixed nuts, dried stone-fruits, nougat, toffee, wild honey and all nicely entwined with rich spices. This 20-year-old has a seductive texture with those dry fruits and liqueur flavours coating your senses with a thin veil of refined sweetness. As with La Rosa aged Tawny Ports, this 20-year-old has excellent length and is a Port of distinction. *Treat yourself - this wine is definitely worth sharing.*

This Quinta de La Rosa 20 Year Old Tawny Port has 19% Alc./vol and 104g/L of residual sugar. No Decanting - serve in an appropriate glass at 14-16°C.

Cellaring Potential:

Drinking now: plus will hold for another 4-5 years if stored in a dark, cool place. Once opened - enjoy within 3 months. *NB: 500ml Bottle

Food Pairing Suggestions:

Perfect wine pairing with tiramisu, brandy-snaps w/ coffee-cream, rich fruit & nut cake, caramel cheesecake, plus sweet figs & mild blue cheese - enjoy.

A complex 20-Year-Old Tawny Port, with a distinguished character.

