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## Quinta de la Rosa 'Late Bottled Vintage' 2012

**Grape Varietals:** Touriga Nacional, Touriga Franca, Sousão, Tinta Roriz  
**Growing Region:** Douro Valley, Portugal  
**Chief Winemaker:** Jorge Moreira



This 2012 LBV Port was crafted from La Rosa's 'A' graded vineyards. Quinta de La Rosa Ports are typically made slightly drier than many expressions - without any cloying sweetness associated with some ports. Jorge also works hard to sure the grape spirit is well integrated into the finished blend.

When you taste a Port from Jorge, you can taste a harmony and a definite expression of their vineyards along with allowing their quality grapes express themselves in the Port. Jorge crafts well defined wines without too much extraction, tannins and use of oak.

From a difficult vintage, the yields were initially low – along with a lack of rain during the growing season meant the grapes were small and concentrated and took longer to mature. They started picking late and slowly (*from the 16th September*). Jorge is always very selective at harvest time and consequently the grapes that came into the winery were in prime condition. It rained on 23rd and 25th September so they stopped picking for a week and resumed only when the effects of the rain had ended.

At La Rosa - they practice sustainable viticulture and wine respectful vinification. They don't use genetically modified organisms nor do they use animal products during the fining of their Ports and wines.

This 2012 LBV Port was matured in large wooden casks called 'Tonels' in their lodge for 4-6 years until ready for bottling. This 2012 LBV was bottled in April 2016. A key detail should be repeated, that unlike most port shippers, all their Ports are aged and bottled in the Douro (*at La Rosa and not in Porto, or V.N. Gaia*), ensuring an added touch of quality from grape to bottle.

Talking with Jorge, he is very pleased with the 2012 LBV. In your glass, you will be greeted by a intense red colour with a magenta hue. On the nose the dark berries are subtle but intriguingly inviting. Once on the palate, your senses are engaging with fabulous dark fruits, black cherries and blackcurrant fruit flavours. This port with 4-6 years of age, has a great richness on the palate whilst at the same time exhibiting a wonderful balance and freshness with figs, hazelnuts and coffee notes. The port gives immense pleasure for immediate drinking - it opened enjoy within 7 days. This Port has not been filtered and might throw a light sediment (if aged) but should not require decanting.

This 2012 Quinta de la Rosa 'Late Bottled Vintage' has 20% Alc and 101g/L residual sugar. No decanting required, and serve in an appropriate shaped glass at 11-12°C.

### Cellaring Potential:

No decanting required, drinking perfectly this coming season; plus, if not opened will age well for another 10-12 years.

### Food Pairing Suggestions:

Perfect wine pairing dark chocolate and berry desserts, steamed puddings with rich sauce and very enjoyable with aged, blue cheeses - *enjoy*.

***A complex and intense LBV Port with an elegant character.***

