



GRAPE-TO-GLASS

wines worth sharing

Quinta de La Rosa 'Vintage' Port 2016

Grape Varietals: Touriga Nacional, Touriga Franca & Sousão

Growing Region: Douro Valley - Portugal

Head Winemaker: Jorge Moreira

Quinta de la Rosa's reputation for excellent Ports comes from their attention to detail, combined with an ideal location and aspect of their vines situated in the heart of the Alto Douro on the banks of the River Douro near Pinhão. When you taste a Port from Jorge, you have a definite statement of their vineyards along with allowing their quality grapes to express themselves. Jorge crafts defined wines without too much extraction or harsh tannins.

They started picking on the 21st September, along their stone-terraced vineyards. Jorge as per normal was very careful about what to pick and consequently the grapes that came into the winery were in ideal condition.

As with all of their Port wines, the hand-picked grapes were trodden by foot in granite lagares for three to four days with temperature control. Jorge also works hard to sure that the grape spirit is well integrated into the finished parcels. The more complex notes of this 2016, were the result of being kept for 18 months in 25 pipe tonels (550 litre oak barrels) before being blended. This 2016 'Vintage' Port was estate bottled in August 2018.

This 2016 'Vintage' Port has an opulent aroma, showcasing dark cherries and well ripened black Doris plums along with a classic cacao note. On the palate it is engaging and seductive, with intensity and complexity all nicely balanced creating a harmonious and generous wine. The dark fruits, bitter chocolate flavours are supported the silky tannins which are defined and well-integrated. I spent time with Jorge in 2017, and he is very pleased with this vintage. As many of the 2016 Vintage Ports have been well received by those in the know. *Treat yourself - this wine is worth sharing.*

This Quinta de La Rosa 'Vintage' Port 2016 has 19.5% Alc./vol and 103g/L of residual sugar. If opened this winter, I would encourage decanting of around 60 minutes and serve in an appropriate wine glass at 17° - 18°C.

Cellaring Potential:

Approachable now with ideal decanting; though it would appreciate another 10 years and will reward another 20-25 years. *Once opened - enjoy within 48 hours. Remember to decant this Port, as it has started to leave a deposit. Plus, this will increase after it has been in the bottle for a few years.

Food Pairing Suggestions:

Perfect wine pairing with rich, dark chocolate desserts, steamed sticky-puddings, plus with strong, well-aged rich blue cheeses with & ripe figs - *enjoy.*

A complex 'Vintage' Port, with a generously refined character.

