



GRAPE-TO-GLASS

wines worth sharing

Quinta de La Rosa 10 Year Old Tawny Port

Grape Varietals: Touriga Nacional, Touriga Franca, Sousão & Tinta Roriz

Growing Region: Pinhão - Douro Valley - Portugal

Head Winemaker: Jorge Moreira



Quinta de la Rosa's reputation for excellent Port wine comes from an attention to detail from vine to wine. When you have a 'La Rosa' Port you can taste their vineyards along with the quality grapes being allowed to express themselves in each Port. The estate's grapes are classified category A - which is the very best the Douro has to offer.

This Port wine is crafted from traditional varieties of: Touriga Nacional, Touriga Franca, Sousão and Tinta Roriz, from 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.

For many years, before 1988 when they started selling Port under the La Rosa brand, the Bergqvist family used to go down into their cellar to the 'Tonel 12' (a large 25 pipe barrel kept in the lodge under the house) and fill a decanter with the delicious ten year old tawny direct from the barrel. To this day the family still refers to it as 'Tonel 12', instead of a 10 year old tawny, so decided to keep the name on the label. This 10-year-old Port was stored in the La Rosa winery in 550 litre old oak 'pipes' as well as in the larger 'Tonel 12'. It is from this selection of fine old ports that Jorge blends their aged Tawnies. 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 Vila Nova de Gaia.

Your senses are engaged by aromas of dried berry fruits, figs, dark honey, toasted almonds, hazelnuts and allspice. The palate has a refined silky richness alluding to its layered complexity, expressing orange-chocolate, roasted nuts, dried fruits, nougat, wild honey and all nicely entwined with rich spices. This 10-year-old has an elegant texture and nicely balanced with those engaging flavours coating your senses with a thin veil of refined sweetness. As with La Rosa aged Tawny Ports, this 10-year-old has a charming finish, a Port of distinction. *Treat yourself - this wine is definitely worth sharing.*

This Quinta de La Rosa 10 Year Old Tawny Port has 19.5% Alc./vol. and 105g/L of residual sugar. If opened now, it will hold for up to 3 months - serve in an appropriate glass at 12°- 14°C.

Cellaring Potential:

No decanting required. Drinking now - plus will hold for another 3 - 4 years if stored in a dark, cool place. Once opened - enjoy within 2 - 3 months at its peak.

Food Pairing Suggestions:

Perfect wine pairing with classic chocolate-sponge puddings served with coffee-cream, rich fruit & nut cake, chocolate eclairs, plus with sweet figs and mild blue cheeses - *enjoy.*

A complex 10-Year-Old Tawny Port, with a spiced-cacao finish.

