



# GRAPE-TO-GLASS

wines worth sharing

## Quinta de La Rosa 'LBV' 2017

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

**Growing Region:** Pinhão - Douro Valley - Portugal

**Head Winemaker:** Jorge Moreira



During the summer of 2017 I was actually at their winery in the Douro Valley. As you drive along the main road on the opposite side of the river from their vineyards, you simply have to stop and take in the dramatic view. With their terraced 'Vale do Inferno' vineyard being one of mankind's most incredible achievements, having tamed these rugged mountains of rock. And producing a complex array of character filled wines.

This 2017 'Late Bottled Vintage' Port was crafted from traditional varietals, sourced 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 ensure the grape spirit is well integrated into the finished blend.

When you taste a Port from Jorge, you can taste the 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.

This 2017 LBV Port was foot trodden in granite lagares before aging in large wooden casks called 'Tonels' in their lodge for around 4 years until ready for bottling, which was in May 2021. A key detail should state that unlike most Port shippers, all of their Ports are aged and bottled at La Rosa and not in Vila Nova de Gaia, ensuring an added touch of quality from grape to glass.

On the nose you have dark berries, cacao, violets and dried allspice. Once on the palate, your senses are evenly engaged by intense dark fruits, black cherries, blackcurrants, plums, cacao and coffee beans. This port has a remarkable concentration and structure across the palate whilst at the same time exhibiting nicely balance smooth tannins infused with dried figs and mocha-coffee notes on a long finish. *Treat yourself - this wine is definitely worth sharing.*

This 2017 Quinta de la Rosa 'Late Bottled Vintage' has 20% Alc./vol. and has 95g/L residual sugar. Respectful decanting, and serve in an appropriate shaped glass at 14°- 16°C.

### **Cellaring Potential:**

Respectful decanting required, drinking perfectly this season; plus, if not opened will/can age nicely for another 8 - 10 years.

### **Food Pairing Suggestions:**

Perfect wine pairing with high-cacao chocolate desserts, coffee-chocolate torte, rich steamed puddings with a dark sauce and very enjoyable with figs and aged blue cheeses - *enjoy.*

***An LBV Port with remarkable concentration, structure and elegant finish.***

