

Quinta de La Rosa

Portugal - Porto - Pinhão



LBV TRADITIONAL LATE BOTTLED VINTAGE

predominantly Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz

Production area: Pinhão

Terrain: vigneti terrazzati in pietra a secco

Harvest: manual

Vinification: pressed in granite lagares

Refinement: in large wooden barrels called "tonels" for 4-6 years before being ready for bottling

Color: deep dark red

Fragrance: Complex aromas with notes of cherry, cocoa and coffee

Flavor: Rich and full-bodied, fruity sweetness, elegant tannins, long and vibrant finish

Alcoholic Grade: 19.8% vol



Ownership/Founders Philippe and Sophia Bergqvist / Claire Feuerheerd

Start of Activity 1906

Vitiviniculture Traditional

Hectares 55

Bottles produced 70.000 (Porto)

The Bergqvist family began producing port in 1815, but Quinta de la Rosa was purchased only in 1906 as a gift for Claire Feuerheerd, the grandmother of Sophia Bergqvist, the current company manager. The Feuerheerd company was sold during the Thirties, but La Rosa remained in the hands of Claire until 1988, when Sophia and her father Tim decided together to relaunch Quinta de la Rosa. Since the early Nineties, the Bergqvist family has also been among the pioneers in the production of red and white wines (in addition to port), therefore Vale da Clara was created to develop the growth of traditional wine. In 2002 the company was invited to take part in the Jorge Moreira project; Jorge is a young and talented oenologist who is leading the Quinta wines towards a rich and extremely fruity style, in respect of tradition. All this is possible because Quinta de la Rosa, different from the majority of port companies, carries out the whole production cycle in Pinhão, the company headquarters. The 55 hectares, all with Category A classification, are planted with Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Cão grapes, which are used to make Quinta de la Rosa ports, great ambassadors of Douro wines.