

# Quinta de La Rosa

Portugal - Porto - Pinhão



QUINTA  
DE LA ROSA

## VINTAGE

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

**Production area:** Pinhão

**Terrain:** vigneti terrazzati in pietra a secco

**Harvest:** manual

**Vinification:** crushed in granite lagares for three to four days at controlled temperature, before brandy is added to stop fermentation

**Refinement:** in large oak "tonels" for 24 months before scheduled bottling in August

**Color:** bright deep purple

**Fragrance:** initial notes of rose petals, crushed grapes and graphite, red plums and ripe raspberries

**Flavor:** rich, elegant and fresh, complex

**Alcoholic Grade:** 20% 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 1990s, the Bergqvist family has been among the pioneers in the production of red and white wines (in addition to Ports). 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.