Quinta de La Rosa

Portugal - Porto - Pinhão

WHITE
Gouveia, Rabigato, Malvasia Fina

Production area: Pinhão
Terrain: vigneti terrazzati in pietra a secco a La Rosa
Harvest: manual
Vinification: the first pressings of white grapes are taken to make white wine. When the pH begins to rise, the last 10 percent of the juice is transferred to stainless steel tanks to produce White Port. When the fermenting juice reaches 1° Beaumé, brandy is added to stop fermentation
Refinement: In small wooden barrels for about 2-3 years
Color: honeyed amber
Fragrance: fruity
Flavor: hints of pear, long finish
Alcoholic Grade: 19.5% vol

QUINTA DE LA ROSA

Vila Real

Pinhão

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.