

THE  
OXFORD  
WINE  
COMPANY

Quinta de la Rosa 30 Year Old Tawny

£75.00

**Vintage:**

**Bottle Size:** 75cl

**Alcohol %:** 20%

**Country:** Portugal

**Description:** This 30 year old has a beautiful amber colour showing its age well. The long, slow maturation in old wooden pipes (550L barrels) has given this magnificent wine enormous elegance and complexity. On the nose, slightly dried fruit aromas with touches of balsamic vinegar, coffee and exotic wood are just some of its components. On the palate, it is simply delicious, almost light but with incredible intensity of flavour, soft, mouth filling with great persistence.

**Cepages:**

**Group:**

**Sub group:** Port

**Colour:** Tawny

**Closure:** Cork

**Producer:**

**Website:** <https://www.quintadelarosa.com/>

**Organic/Bio Status:**

**Food / cocktail match:** Tawny ports can be drunk chilled as an aperitif or at the end of the meal either on their own or with dessert or cheese.

**Food / cocktail recipe:**

**Press**

**Awards** Gold Medal - Berlin Wine Trophy

92 Points - Wine Enthusiast

**Other Info:** The Bergqvist family have been making port since 1815. Quinta de la Rosa was given as a christening present for Claire Feuheerd, Sophia Bergqvist s grandmother in 1906. The family port shipping company,

Feuheerd, was sold in the 1930s but La Rosa was kept and run by Claire. In 1988 Sophia and her father, Tim, decided to restart the family business and launched Quinta de la Rosa as a top quality port producer onto the market place. Starting in the 1990s, the Bergqvist family were one of the pioneers in taking red table wine production in the Douro region seriously. Quinta de la Rosa's wine has won many accolades in the press and is sold in many prestigious restaurants and wine stores around the world. The arrival of winemaker Jorge Moreira in 2002 has further improved the quality of the winemaking at La Rosa and their 55 hectares are now used to produce top notch port and table wine in a ratio of 2:1.

Quinta de la Rosa practice a sustainable agricultural regime being part of ADVID & SATIVA. They don't use genetically modified organisms nor do they use animal products so vegetarians can drink their wines. They recycle where possible and are HACCP & BRC rated.