
THE
**OXFORD
WINE**
COMPANY

Quinta de la Rosa Vintage 2007

£59.95

Vintage: 2007
Bottle Size: 75cl
Alcohol %: 20%
Country: Portugal

Description: Jorge Moreira has been making wine at Quinta de la Rosa since the 2002 vintage for the Bergqvist family who have been owners since 1906. 2007 shows some evolved cranberry and rhubarb nuances with a stewed fruit profile. Medium-full bodied and a Port showing transparency of its terroir, the extreme heat of the vintage is readily apparent on the palate. The mostly red berry fruit was soft and tasty and the tannins provided some good grip. Sweet fruit and a nice long finish show that the underlying material is sound, and this is a more elegant style of Port.

Cepages:

Group:

Sub group: Port

Colour: Ruby

Closure: Cork

Producer:

Website: www.quintadelarosa.com

Organic/Bio Status: Vegetarian

Food / cocktail match: Fantastic with blue cheese on the terrace at La Rosa - or anywhere else!

Food / cocktail recipe:

Press Fortified Producer of the Year in the International Wine Challenge.

Awards Fortified Producer of the Year in the International Wine Challenge.

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



AWAITING
IMAGE

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.