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THE  
**OXFORD  
WINE**  
COMPANY

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## Quinta de la Rosa 10 Year Old Tawny Port 50cl

£21.99



<b>Vintage:</b>	NV
<b>Bottle Size:</b>	50cl
<b>Alcohol %:</b>	20%
<b>Country:</b>	Portugal
<b>Description:</b>	Light and sweet with toasted nuts, figs and plums. The palate is creamy and has lots of chocolate, red berries and nuts.
<b>Cepages:</b>	Touriga Nacional
<b>Group:</b>	
<b>Sub group:</b>	Port
<b>Colour:</b>	Tawny
<b>Closure:</b>	Cork
<b>Producer:</b>	
<b>Website:</b>	<a href="http://www.quintadelarosa.com">www.quintadelarosa.com</a>
<b>Organic/Bio Status:</b>	Vegetarian
<b>Food / cocktail match:</b>	
<b>Food / cocktail recipe:</b>	
<b>Press</b>	Fortified Producer of the Year in the International Wine Challenge.
<b>Awards</b>	Fortified Producer of the Year in the International Wine Challenge.
<b>Other Info:</b>	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.