

Quinta de la Rosa Late Bottled Vintage Port 50cl

£17.50



Vintage: 2015

Bottle Size: 50cl

Alcohol %: 20%

Country: Portugal

Description: A classic blend of Touriga Nacional, Touriga Franca and Tinta Roriz, this retrained LBV has flavours of dark fruit, spice, a slightly herbal floral edge and a cleansing mineral finish. Although not as hefty as some LBVs, this has a great lift and refinement - a very elegant Port.

Cepages: Touriga Nacional

Group:

Sub group: Port

Colour: Ruby

Closure: Cork

Producer:

Website: www.quintadelarosa.com/

Organic/Bio Status: Vegetarian

Food / cocktail match: Delicious with dessert, especially chocolate, cheese or on its own.

Food / cocktail recipe:

Press 91 Points - Wine Enthusiast

92 Points - Decanter Magazine

Awards

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.