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THE  
**OXFORD  
WINE**  
COMPANY

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## Quinta de la Rosa White Port 50cl

£13.50



**Vintage:** 2011

**Bottle Size:** 50cl

**Alcohol %:** %

**Country:** Portugal

**Description:** Made from traditional white port varieties, mainly Viosinho, Gouveia, Rabigato and Malvasia Fina. A first class aperitif wine, a beautiful amber/honey colour, it shows excellent fruit on the palate, but at the same time has a long relatively dry finish. Very refreshing, especially well chilled.

**Cepages:**

**Group:**

**Sub group:** Port

**Colour:** White

**Closure:** Cork

**Producer:**

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

**Organic/Bio Status:**

**Food / cocktail match:** This Port should be served slightly chilled and is also a good compliment to rich pates and foie gras. Good to drink cold as an aperitif or with a mixer. White Port and tonic is a particular favourite on the terrace at La Rosa in the summer whilst nibbling on some home produced roasted almonds. Make it like a gin and tonic together with ice and a slice of lemon.

**Food / cocktail recipe:**

**Press** "A first class aperitif wine, a beautiful amber/honey colour, it shows excellent fruit on the palate, tropical fruits especially pineapple, but at the same time has a long dry finish, typical of the house style you find at La Rosa" - 88 Points, Wine Spectator.

**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.