



# QUINTA DE LA ROSA White Port NV

500ml



**Category:** WINE  
**Style:** FORTIFIED/APERITIFS  
**Variety:** PORT  
**Region:** DOURO VALLEY  
**Vintage:** NV  
**Volume:** 500ml  
**Vineyard:** All our ports are made in the house style namely slightly drier without any cloying sweetness that can be associated with some other ports. We also work hard making sure the brandy is well integrated. As with our wines, we search for harmony and equilibrium from our vineyards and we try to enable the grapes to express themselves in the bottle. The La Rosa style is to make well defined wines without too much extraction and tannin.

**Vinification:** The first pressing of the white grapes are taken off to be made into white wine. When the pH starts to rise, the last approximately 10% of the juice is drawn off into stainless steel vats, to be made into white port. When the fermenting juice reaches 1 Beaume, brandy is added to stop the fermentation.

**Palate:** 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.

## Technical Analysis:

<b>Alcohol:</b>	19.50%	<b>pH:</b>	3.80
<b>Residual Sugar:</b>	20-30 g/L	<b>Packaging:</b>	6 x 500ml
<b>Titrateable Acidity:</b>	3 g/L	<b>Hancocks Product:</b>	79003