

# QUINTA DE LA ROSA

## Tawny Port NV

500ml



<b>Category:</b>	WINE
<b>Style:</b>	FORTIFIED/APERITIFS
<b>Variety:</b>	PORT
<b>Region:</b>	DOURO VALLEY
<b>Vintage:</b>	NV
<b>Volume:</b>	500ml
<b>Vineyard:</b>	Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz
<b>Vinification:</b>	Quinta de la Rosas Tawny Port is unique in that it comes from A graded grapes all grown on the Quinta. Most other tawny blends come from further down the river nearer Regua where there is higher rainfall and most grapes are B to D quality so the resulting port tends to be less concentrated. Some of our tawny is still made in the traditional way - trodden in granite lagares
<b>Palate:</b>	Our Tawny Port exhibits a nuttiness and a complexity not often found in these types of tawnies. Compared with the Ruby, the Tawny is much paler in colour and lighter in style. As always, La Rosas house style is slightly drier at the finish than most. There should be no confusion between this Tawny port and our old fine 10 year Tonal No 12. It should be consumed within 2 to 3 years of bottling.

### Technical Analysis:

<b>Alcohol:</b>	19.50%	<b>pH:</b>	3.55
<b>Residual Sugar:</b>	100-110 g/L	<b>Packaging:</b>	6 x 500ml
<b>Titrateable Acidity:</b>	4 g/L	<b>Hancocks Product:</b>	79043