



## QUINTA DE LA ROSA Vintage Port 2012



<b>Category:</b>	WINE
<b>Style:</b>	FORTIFIED/APERITIFS
<b>Variety:</b>	PORT
<b>Region:</b>	DOURO VALLEY
<b>Vintage:</b>	2012
<b>Volume:</b>	750ml
<b>Vineyard:</b>	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.
<b>Vinification:</b>	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.
<b>Appearance:</b>	On one side the port is very generous whilst allowing bitter chocolate and alcoholic flavours to come through
<b>Bouquet:</b>	The fruit, chocolate and liquorflavours are well integrated with the tannins which are obvious but yet soft.
<b>Palate:</b>	On the palate it is exuberant and seductive, with enormous intensity and complexity but without any extremes resulting in a very balanced and elegant wine.
<b>Technical Analysis:</b>	
<b>Packaging:</b>	6 x 750ml      Hancocks Product: <b>79055</b>