

# QUINTA DE LA ROSA

## Vintage Port 2016

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<b>Category:</b>	WINE		
<b>Style:</b>	FORTIFIED/APERITIFS		
<b>Variety:</b>	PORT		
<b>Region:</b>	DOURO VALLEY		
<b>Vintage:</b>	2016		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Grape varieties: Touriga Nacional,Touriga Franca,Souso		
<b>Vinification:</b>	The port was trodden by foot in granite lagares for three to four days with temperature control. The more complex lotes of 2012 were kept for 18 months in wooden oak 25 pipe tonels before being blended. The port was bottled in July 2014.		
<b>Bouquet:</b>	Typical aromas of a young Vintage port from a fresh year, very aromatic with intense black cherry liquor flavours, chocolate and the wild dog rose you find in the Douro hills.		
<b>Palate:</b>	On the palate a seductive and full bodied port, perfect to be drunk early but also with sufficient tannins to guarantee its structure and longevity. The tannins are balanced and not too evident so they dont block the aromas and flavours in the initial phase of the ports life.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	19.50%	<b>Packaging:</b>	6 x 750ml
<b>Hancocks Product:</b>	79097		