



QUINTA DE LA ROSA

Tawny Port NV

500ml



Category:	WINE		
Style:	FORTIFIED/APERITIFS		
Variety:	PORT		
Region:	DOURO VALLEY		
Vintage:	NV		
Volume:	500ml		
Vineyard:	Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz		
Vinification:	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		
Palate:	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 Tonel No 12. It should be consumed within 2 to 3 years of bottling.		
Technical Analysis:			
Alcohol:	19.50%	pH:	3.55
Residual Sugar:	100-110 g/L	Packaging:	6 x 500ml
Titrateable Acidity:	4 g/L	Hancocks Product:	79043