



Quinta de la Rosa Finest Reserve Port

DO Douro, 500 ml

500 ml

CHF 24.-

Art. nr. 61045500

A port like a bedtime story, a glass full of nostalgia - "Saudade" is the Portuguese name for this feeling. The ruby-red cuvée shows an impressive range of aromas, of dark berries, exotic spices, a hint of pepper and mocha. On top of this floats the distinctive floral scent of star jasmine, lavender and violets. The palate is embraced with sweetness and smoothness, but it also has a slight tannic aftertaste that lends it great elegance. For a special experience serve it with a roasted saddle of venison or a venison steak.

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|-----------------------|---|
| Origin: | Portugal / Porto |
| Grape variety: | Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz |
| Ripening potential: | 2 to 3 years |
| Drinking temperature: | 16 to 18 °C |
| Food Pairing: | Blue cheese, Chocolate and chocolate dessert, Cakes, biscuits, pastries |
| Vinification: | with stalks attenuated, stamped by foot, fermentation with grapes' own yeast |
| Harvest: | hand-picking, in small boxes, strict selection |
| Maturation: | in large wooden barrel/foudre |
| Bottling: | filtration |
| Maturation duration: | 72 months |
| Volume: | 19.5 % |
| Parker: | 92 |
| Wine Spectator: | 87 |

Note: Contains sulphites



Vegan

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Wood influence



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Tannins



Body



Length

