Quinta de la Rosa Finest Reserve Port

DO Douro, 500 ml

500 ml

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.

Origin:	**Portugal / Porto**
Grape variety:	**Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz**
Ripening potential:	**2 to 3 years after purchase**
Drinking temperature:	**16 to 18 °C**
Food Pairing:	**Cakes, biscuits, pastries, Chocolate and chocolate dessert, Blue cheese**
Vinification:	**with stalks attenuated, fermentation with grapes' own yeast, stamped by foot**
Harvest:	**hand-picking, strict selection, in small boxes**
Maturation:	**in large wooden barrel/foudre**
Bottling:	**filtration**
Maturation duration:	**72 months**
Volume:	**19.5 %**
Residual sugar:	**90-110 g**
Parker:	**92**
Wine Spectator:	**87**

Note: Contains sulphites

Vegan

Epicurean profile

Nose profile

Intensity

Floral

Fruitiness

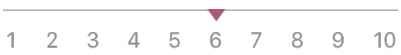
Spiciness

Wood influence

Complexity

Palate profile

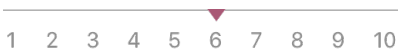
Initial impression



Acidity / Juiciness

Tannins

Body



Length