



QUINTA DE LA ROSA

PRODUCTION

Traditional port varieties, mainly Touriga Nacional and Touriga Franca, with some Sousão from the old dry stone terraces. An extremely high-quality Port made from the selected best wines from 2024. The port was foot trodden in granite lagares for three to four days with careful temperature control, before the addition of brandy (aguadente) to stop its fermentation. The selected wines were aged in large oak 'tonels' for 24 months before their scheduled bottling in September 2026.

TERROIR

Still largely unexplored, the terroir in the Douro offers incredible opportunity. None more so than La Rosa's, whose vines rise dramatically out of the river with the imposing Vale do Inferno vineyard, and climb majestically up to an altitude of 500m with Lamelas, whose magnificent views overlook the very heart of the region. The estate's grapes are category A – the very best the Douro has to offer. Remarkable freshness and minerality provided by the Quinta's unique terroir, along with a steadfast desire to ensure that the brandy is well integrated means that all of our Ports are made in drier 'house style' without any overpowering sweetness.

VINTAGE

The year 2024 at Quinta de La Rosa was marked by a notable balance, with rainfall levels and temperatures close to average – a welcome relief after recent years of extreme conditions. The harvest took place under ideal conditions, with cool nights and warm days, without extremes, allowing for a slow and harmonious ripening of the grapes. The result is a vintage of great balance, freshness, and complexity.

The vintage began in earnest on 13th September, with vineyard sites close to the river, starting with Vinha Grande. Harvesting then continued in a methodical way, although there were a few brief pauses that helped refresh the vines, until 4th October, when we finished with the later-ripening parcels.

TASTING NOTES

With a deep, opaque violet color, the QLR Vintage 2024 reveals an extraordinary aromatic intensity from the very first encounter. On the nose, it stands out for the purity and definition of its fruit, with concentrated notes of blackberry and black plum, wrapped in elegant floral nuances of violet and rockrose. On the palate, it is structured and harmonious, with a persistent finish, hinting at enormous ageing potential. Produced from a meticulous selection of the estate's best vineyard plots, the 2024 Vintage expresses the balance between ripeness and freshness. A robust, deep, and sophisticated wine, with the structure to evolve in bottle over several decades.

Technical information/ingredients:

Alcohol	Total Acidity	Total Sugars	pH
19.5% ± 0,5	5.30 g/L (tartaric acid)	92 g/L	3.53

Nutritional Information (typical values for 100 ml):

Alcohol	Sugars	Energetic Value	Suitable for vegans	Gluten
15.25 g	9.2g	619KJ/148Kcal	Yes	Free
Allergens				
Contains sulphites				



VINTAGE PORT
2024



750ml