

Quinta de la Rosa

LOTE 601 RUBY RESERVE PORT



QUINTA
DE LA ROSA

GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz.

SERVING SUGGESTIONS

This Port has been lightly filtered and does not require decanting. This Port can be served as an aperitif or after dinner. Try it chilled, on the rocks or with a mixer.

TASTING NOTES

All our ports are made in the 'house style' namely slightly drier without any cloying sweetness that can be associated with some other ports. We also work hard making sure the brandy is well integrated. As with our wines, we search for harmony and equilibrium from our vineyards and we try to enable the grapes to express themselves in the bottle. The La Rosa style is to make well defined wines without too much extraction and tannin.

It is rich with a vibrant colour, great depth, body and fruit, with a long finish. Like all La Rosa Ports, not too sweet. This port gives immense pleasure for immediate drinking.

PRODUCTION NOTES

Quinta de la Rosa's Ruby Port is unique in that it comes from A graded grapes all grown on the Quinta. Most other ruby blends come from further down the river nearer Régua where there is higher rainfall and most grapes are B to D quality so the resulting port tends to be less concentrated. Many customers told us that our ruby was 'too good to be called a ruby port' so we christened it with the name - Lote 601 - taken from lote or blending number we use for the ruby. Some of our ruby is still made in the traditional way - trodden in granite lagares.

QUALITY & ENVIRONMENT

We practice a sustainable agricultural regime being part of ADVID & SATIVA. We don't use genetically modified organisms nor do we use animal products so vegetarians can drink our wines. We recycle where possible and are HACCP & BRC rated.

MATURATION AND BOTTLING

The Ruby is blended from our stocks of Port stored in large 'tonels' or vats to give a young, fruity, vibrant wine with an average age of 3-4 years. The blend will always have the same style from year to year. Unlike most port shippers, all products are stored and bottled in the Douro (at La Rosa and not Porto), allowing full traceability and ensuring quality from grape to bottle.



Technical info:

Ageing:	Drink now
Production:	Made regularly
Alcohol:	19,5 %
Total Acidity:	3,80 G/dm ³
Volatile Acidity:	0,20 G/dm ³
pH:	3,70
SO ₂ :	110 Mg/dm ³
Residual Sugars:	100-110 g/dm ³

