

# en primeur & pre-release

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Port

## Quinta de la Rosa

### QUINTA DE LA ROSA Mixed Vintage Port Case x 6 Bottles - PRE-RELEASE

Having visited La Rosa for the first time back in 1995 it has always held a very special place in my heart and as a family we regularly stop off (it is seriously out of the way!) on our way back from our summer holidays in the Algarve. It is possibly one of the most beautiful wineries to visit and you can now stay and eat there in their new restaurant.

Over the past few months I have been speaking to owner and good friend Sophia about how people weren't that keen on buying full cases of one vintage of port and that it might be a good idea to put together a mixed vintage case....so here it is.

Put together especially for Dunell's this is a fantastic selection of five of La Rosa's most recent vintages 2018, 2017, 2016, 2015 & 2014 and one from a little further back to 2009. It gives you something to drink now and then vintages to open over the next 10-20 years, if you drink more port than that simply buy a couple of these mixed cases.

As individual bottles the case would normally be priced at just under £300 but we are offering it at a pre-release offer price of just £199.

The cases will be shipped to Jersey in the Autumn of 2021 and we can store them for you in our temperature-controlled warehouse, free-of-charge until 30th April 2022.

Please let me know if you would like to secure a case or two.

Regards

Neil

Vintage

£199.00



### QUINTA DE LA ROSA

Quinta de la Rosa has been in the family for over 100 years.

Today, it is run by Sophia and Tim Bergqvist, daughter and father, and ably assisted by Sophia's brother, Philip. The estate was given as a christening present for Claire Feueheerd, Sophia's grandmother, in 1906. The family port shipping company, Feueheerd, was sold in the 1930s but La Rosa was kept and run by Sophia's grandmother, Claire. In 1988 Sophia and her father, Tim Bergqvist, decided to restart the family business and launched Quinta de la Rosa as a top quality port producer onto the market place. Starting in the early 1990s, the Bergqvist family were one of the pioneers in taking table wine production in the Douro region seriously. Quinta de la Rosa's red and white table wines have won many accolades in the press and are sold in many prestigious restaurants and wine stores around the world.



QUINTA  
DE LA ROSA

### QUINTA DE LA ROSA The Estate

The estate is situated on the southeast facing banks of the River Douro, one kilometer from Pinhão in the Cima Corgo region. All Quinta de la Rosa wines and Ports are estate grown, estate-produced and estate bottled. All six of Quinta de la Rosa's single vineyards (140 acres) are A-graded. La Rosa is fortunate in having great diversity in its vineyards ranging from altitudes along the banks of the River Douro up to 1,200 feet above sea level. The older dry stone walled vineyards are planted with mixed varieties with vines 50+ years old and yields as low as 10 hectoliters per hectare. The newer vineyards date from the early '70s and are block planted with the approved varieties — Touriga Nacional, Tinta Roriz (Tempranillo), Touriga Franca and Tinta Cão. This allows head winemaker Jorge Moreira and his team to annually produce the highest possible quality of 50,000 liters of port and 100,000 liters of table wine (on average) from grapes of differing physiological attributes.



## QUINTA DE LA ROSA Mixed Vintage Port Case Information

2018

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Wine Spectator 96

Racy and vibrant Port in the making here, with mouthwatering bramble and anise notes running along the edges of a lively mix of cassis, raspberry ganache and blackberry and fig paste notes. Lots of energy drives the finish, which is marked with a bold licorice snap note. Best from 2030 through 2050. - J.M.

Wine Enthusiast 94

This is an elegant, floral Vintage Port. With its succulent black fruits and rich tannins, the wine shows plenty of spice from the spirit that's well integrated into the firm, ageworthy structure. This is a fine wine that needs plenty of aging. Drink from 2029. - Roger Voss

2017

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The Wine Advocate 95

Drink Date: 2030 - 2075

The 2017 Vintage Port was bottled a few weeks before tasting after spending 18 months in used tonels. It is a field blend, mostly Touriga Nacional and Touriga Franca, coming in with 98 grams per liter of residual sugar. Wonderfully aromatic and filled with flavor, this got plenty of aeration and didn't blink even a little. It was still vibrant and expressive. Aeration only made it more tannic. It is also delicious. This is potentially a great Port, and it seems like the best I've seen from La Rosa. This is sort of approachable in the near future, but it really needs (at least) a decade of cellaring. It has a lot of muscle and should age well. - Mark Squires, 11th Jul 2019

Wine Enthusiast 95

This is a rounded Port, showing layers of black fruits, ripe tannins and spice. At the same time, it does have a solid structure that will allow it to age. The acidity comes through at the end. Drink from 2028. - Roger Voss

2016

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The Wine Advocate 93

Drink Date: 2026 - 2065

The 2016 Vintage Port was bottled in August 2018 after spending 18 months in wood. Mostly Touriga Nacional and Touriga Franca, it comes in at 103 grams per liter of residual sugar. Rather nicely concentrated in terms of fruit flavor, this beautifully balanced Porto also has moderately ripe tannins, velvet for texture and a persistent finish. It coats the palate and delivers intense flavor on that finish, while the fruit is always lifted. Then, the tannins take over as the fruit recedes. Several days later, it was still drinking beautifully and it was surprisingly persistent, concluding with controlled tannic pop. The tannins may be ripe, but there are plenty of them. It took several days to open up again and become expressive again. There's plenty here to like, beginning with its enticing freshness and ending with the fact that it is delicious. - Mark Squires, Issue Date, 31st Oct 2018

Wine Enthusiast 95

This is a finely perfumed wine with swathes of ripe berry fruits and a generous texture. A dry style of vintage, it emphasizes spice, the bite of the spirit as well as the opulent black-plum and raisin fruit flavors. There is great potential in this fine wine. Drink from 2027. - Roger Voss

2015

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The Wine Advocate (89 - 91)

Drink Date: 2023 - 2045

The 2015 Vintage Port was not quite bottled when seen, but it was the final blend and it is a declared vintage for La Rosa. It is a field blend from old vines, with 102 grams per liter of residual sugar. This has lovely fruit—it's succulent and delicious—but the concentration and structure are not as impressive. Open for a day or so in various ways before tasting, this still does well by showing off that 2015 flavor profile I've come to love—exuberant intensity of fruit but always lifted, fresh and nicely defined. There is nothing sloppy here. There is reasonable power and just enough depth. It won't, perhaps, be a great Porto, but the price is nice and it won't disappoint. This will be early maturing in all likelihood. Then, it should easily last for a few decades from the vintage date. Of course, it tastes so good now, you might give it a try. Don't feel too guilty. - Mark Squires, 31st Aug 2017

2014

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The Wine Advocate 90

Drink Date: 2019 - 2044

The 2014 Vintage Port is a field blend, with 105 grams per liter of residual sugar. In a rather weak year, this has many virtues, but it isn't really a competitor to serious Vintage Ports, either. It is closer to a well-done, traditional LBV in some ways, lacking the pure power and concentration of a top VP. La Rosa's own LBV is a more competitive wine this issue, at least in and relative to its category, than this is in the VP category. That's not always a bad thing, though. This tastes great, even if it lacks something in mid-palate concentration and the structure is just average. Holding the bottle uncorked for two hours was enough to make this drink very well, even as a young Port. It does fill the mouth respectably, however, and did I mention that the fruit is pretty tasty? Okay, I lied. It's downright irresistible just now. This will be approachable young, and it won't be the best ager, I suspect. If you don't care about vin de garde issues and complexity to come in 25 years, you won't be disappointed. For the moment, I have to lean up on this sexy Port, granting some obvious limitations. - Mark Squires, 31st Aug 2017

Wine Enthusiast 92

Even in a year that was not generally "declared" in Port parlance, this estate has produced a fine, full and richly endowed vintage Port. With its blackberry fruit still juicy and upfront, it is still young but delicious now, in a not-too-sweet style that should, ideally, be cellared until 2025. - Roger Voss

2009

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Wine Spectator 93

A creamy nose leads to effusively fruity flavors of raspberry and huckleberry, joined by accents of tangerine in the mix. Sweet, spicy cherry notes emerge on the crisp finish, which is filled with plenty of grip. Lip-smackingly fresh and juicy. Best from 2018 through 2038.

Wine Enthusiast 91

This Port shows considerable richness in its jammy, spicy red fruit character. It is dense, on the sweet side, with a great open, ripe style. The tannins are relatively soft, suggesting this delicious vintage is for medium-term aging.

