



Port Finest Reserve

Ageing	Upto 3 years
Production	Made on a regular basis
Alcohol	19.8%
Residual Sugars	90-110 g/li
Ph	3.6-3.7
Bottle size	75cl

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Grape Varieties

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

Production Notes

This Port is made each year in the traditional manner trodden in granite lagares from grapes grown at Quinta de la Rosa. The Finest Reserve is then blended from our stocks of Port to produce a consistent quality, this blending occurs on a regular basis to ensure that stocks are always fresh.

Maturation and Bottling

Ports from each year are stored and matured in our own lodge and it is from these stocks that we blend our Finest Reserve. The average age of the port in our Finest Reserve blend is about 6-7 years. 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.

Tasting Notes

A Vintage Character style blended port of great quality and complexity. Showing beautiful deep ruby colour with plenty of forward fruit, full bodied with a long dry finish.

Serving Suggestions

This Port has been lightly filtered and does not require decanting, delicious with dessert or cheese.

Press

Acclaimed and awarded 92 points by Robert Parker - "...a stunning example of what can be achieved and found in non-vintage blends..."
Decanter Magazine also recommended our Finest Reserve awarding "Good, deep colour with good, fresh ripe fruit on the nose. Pure berry-fruit flavors on the palate backed by spicy tannins - Recommended 3 stars"
Richard Mayson in his latest book, Port and the Douro, classified La Rosa's Finest Reserve as First Division.