



Port Tawny

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

Grape Varieties

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

Production Notes

Quinta de la Rosa's Tawny Port is unique in that it comes from A graded grapes all grown on the Quinta. Most other tawny blends come from further down the river nearer Regua where there is higher rainfall and most grapes are B to D quality so the resulting port tends to be less concentrated. Some of our tawny is still made in the traditional way – trodden in granite lagares.

Maturation and Bottling

This is a young tawny port, produced through rapid aging in small, old oak 550 litre pipes (or barrels) to give an aged appearance and flavour. It is blended from our stocks of Port to give this young Tawny

its characteristic style which will be the same from year to year. As with all La Rosa products, this Tawny is bottled at La Rosa, allowing us to ensure quality from grape to bottle. 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

Our Tawny Port exhibits a nuttiness and a complexity not often found in these types of tawnies. Compared with the Ruby, the Tawny is much paler in colour and lighter in style. As always, La Rosa's house style is slightly drier at the finish than most. There should be no confusion between this Tawny port and our old fine 10 year "Tonel No 12". It should be consumed within 2 to 3 years of bottling.

Serving Suggestions

Good to drink chilled as an aperitif as well as after dinner. This Port has been lightly filtered and does not require decanting.