

PORT LATE BOTTLED VINTAGE

Douro, Portugal

Passagem

www.quintadelarosa.com

Method & Production

The estate grown grapes are hand-harvested. In granite lagares the grapes are pressed by foot over three days, where fermentation begins with indigenous yeasts. After this the must is moved to stainless steel where brandy is added to stop fermentation. Ageing in Tonel for 4 years.

Tasting Notes

Intense aromas of ripe fruit with fresh plums, raspberries, aromatic herbs and violets. On the palate it is very dense and structured, with bold flavours, ripe yet smooth tannins. Pretty and persistent with a sweet and seductive finish.

Food Matching

Dark chocolate deserts, and strong cheeses (stilton etc.)

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Dessert Wine										
PM0821	Port Late Bottled Vintage	Tinta Roriz Touriga Franca Touriga Nacional	2021	19.5%	Stopper	6x0.5lt	No	No	Yes	No