



EXCEPTIONAL PORTUGUESE ESTATE



# QUINTA DE LA ROSA

## PORTO & DOURO

*Sophie Bergqvist and Tim Bergqvist, Proprietors*  
*Jorge Moreira, Winemaker*



The Bergqvist family have been making port since 1815. The estate that is now Quinta de la Rosa was a christening present to Claire Feuheerd, Sophia Bergqvist's grandmother in 1906. When the family sold its port business, Feuheerd, in the 1930s, Claire kept the de la Rosa estate. In 1988, Sophia and her father, Tim, decided to re-establish the family Port business by developing Quinta de la Rosa into an outstanding, artisan producer of Port and unfortified wines. Starting in the early 1990s, the Bergqvist family were pioneers in taking red table wine production in the Douro seriously. Quinta de

la Rosa wines have since won considerable press accolades and are offered by many prestigious restaurants and wine stores around the world. Since his arrival in 2002, winemaker Jorge Moreira has made significant contributions to the character, quality and consistency of wines at this unique property. Quinta de la Rosa's 55 vineyard hectares produce exceptional fortified wines (wooded and vintage Ports) and concentrated yet supple table wines in a 2:1 ratio.



### DOUROSA TINTO

#### DOURO TINTO

*from the Bergqvists' stunning estate in the heart of the Port production region, this modern red is a blend of traditional local varieties: Touriga Nacional, Touriga Franca and Tinta Roriz; generous, substantial, multi-dimensional Portuguese red with layers of ripe mulberries, damsons and raspberries; exuberant yet balanced mouthfeel*

### ROSA RESERVE PORT

#### ROSA 10-YEAR TAWNY PORT "Tonel n. 12"

*before launching their Quinta de la Rosa label in 1988, the Bergqvists regularly drew decanters of 10-year Tawny from 'Tonel 12', a large 25-pipe barrel kept in the lodge under the house; today, the family maintains Tonel 12 with small amounts of fine Port from their best stocks, LBV and above – a rich yet complex palate of dried fruit, figs, honey and almonds; a long, pleasing finish; a spectacular accompaniment to foie gras, stilton and walnuts, fruit compote or lively conversation*

### LBV PORT

### VINTAGE PORT

*Thank you for your order and for your interest in Connoisseur Wines*