

ESTABLISHED 1764



QUINTA de RORIZ



SCORES

95 Points, Wine Spectator, 2003
92 Points, Wine Enthusiast, 2002

VINTAGE PORT 2000

Quinta de Roriz is one of the oldest and finest estates in the Douro. It is situated in a natural amphitheatre, surrounded by a high mountain ridge that curves down to the Douro River. The soil at Roriz has a particular mineral element (old mines exist on the property where the Romans mined gold) giving the estate's wine a uniquely complex quality and flavour. Roriz was the very first single quinta Port to be shipped and to establish a reputation for the quality of its wines. As early as 1872 at an auction in London, 15 cases of Quinta de Roriz 1851 were sold at the very high price of 84 shillings for each 12 bottle case. Today Roriz is owned and managed by the Symington family, who have a long association with the property and are committed to re-establishing the Quinta's historically pre-eminent position.

VINTAGE OVERVIEW

Yields were lower than had been predicted, but the quality of the grapes was excellent. Irrespective of the early start to the vintage, the grapes were very mature, with elevated sugar levels. The 2000 vintage at Quinta de Roriz began very early on the 14th September and lasted until the 26th September.

TASTING NOTE

Intense purple and inky with a real solid thick texture. Rich aromas of cassis and raisins. On the palate a rich mineral structure blended with blackberry and chocolate flavors. Concentration and tannins are well balanced with a fine acidity creating a firm finish.

WINEMAKER

Peter and Charles Symington, Miles Edlemann

PROVENANCE & GRAPE VARIETIES

Quinta de Roriz
32% Touriga Nacional
27% Tinta Roriz
23% Vinha Velha (Old Vines)
10% Sousão
8% Tinta Francisca

STORAGE & SERVING

After about 10 years of aging in the bottle horizontally in a dark place with a constant cool temperature (55°F). These wines can be drunk young by those who enjoy a more fruit driven style, but will also age superbly over the decades to come.

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.85 g/l tartaric acid

Decanting: Recommended

Suitable for Vegans.

Certified



This company meets the highest standards of social and environmental impact

Corporation