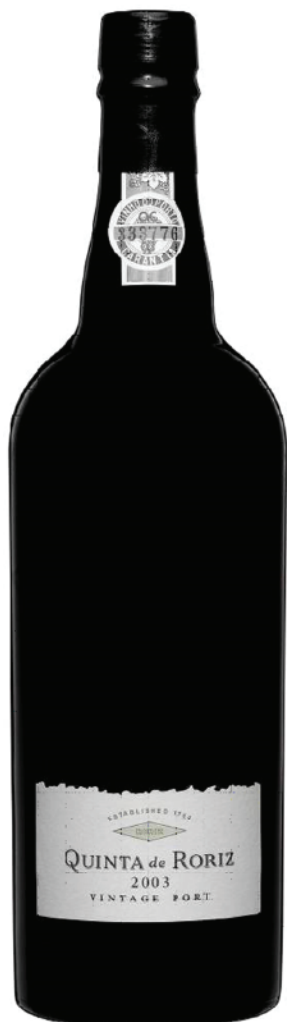


ESTABLISHED 1764



QUINTA de RORIZ



SCORES

97 Points, Wine Spectator, 2006
95 Points, Wine & Spirits, 2005

VINTAGE PORT 2003

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

The 2003's are noted for their traditional tannic structure and bright, ripe fruit. It was a classic declared Vintage year with an ideal growing season comprised of beneficial winter rains, good flowering and the heat common to the Douro in the summer. Roriz has particularly bright fruit and excellent structure so it should age for decades.

TASTING NOTE

The combination of small berries and traditional lagares, properly worked in the old-fashioned way, has produced a rich purple-black wine of intense depth right up to the rim of the glass. The cinnamon and violet nose with mineral overtones is very pronounced. Ripe flavors of rich dark chocolate are noticeable on the palate. The tannins are ripe and peppery, again with mineral flavors that express the special terroir of Roriz.

WINEMAKER

Peter and Charles Symington, Miles Edlemann

PROVENANCE & GRAPE VARIETIES

Quinta de Roriz
35% Vinha Velha (Old Vines)
28% Touriga Nacional
22% Tinta Roriz
9% Tinta Barroca
6% Sousão

Decanting: Recommended

Suitable for Vegans.

UPC: 094799060819

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: 4.5 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation