



QUINTA de RORIZ



SCORES

93 Points, Wine Enthusiast, 2009
92 Points, Wine Spectator, 2010

VINTAGE PORT 2007

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

A very rainy October and November of 2006 was followed by a rather dry season in the beginning of 2007, which extended into an unusually sunny March. Budburst was thus earlier than usual. Veraison was delayed by a moderately cool July, but a great balance in the sugar/acid proportion was already pointing to a very promising year. Overall, summer, though hot, was cooler than the average of other years, producing a phenolic maturation particularly balanced. Vintage began on the 15th September, with the grapes in excellent condition, and proceeded under fair weather. Cool nights by the end of September proved excellent for the extraction of primary aromas. Undoubtedly everything combined to produce a very special year.

TASTING NOTE

Deep opaque purple color. Incredibly perfumed nose packed with complex and powerful floral aromas of freshly picked violets, roses, and hints of 'esteva' combined with ripe berry fruit. On the palate stylish and with great finesse combining both power and grace. Intense blackberry and black plum flavors and a fine tannic structure, lead to a long and lingering slightly drier finish.

WINEMAKER

Charles Symington and Miles Edlemann

PROVENANCE & GRAPE VARIETIES

Quinta de Roriz
45% Vinha Velha (Old Vines)
20% Tinta Francisca
15% Touriga Nacional
10% Sousão
10% Tinta Amarela

Decanting: Recommended

Suitable for Vegans.

UPC: 094799060871

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: 4.7 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation