



## QUINTA de RORIZ



### SCORES

95 Points, Wine Spectator, 2014  
94 Points, Wine Enthusiast, 2013

## VINTAGE PORT 2011

This will be our first production of Quinta de Roriz Vintage Port under Prats + Symington's ownership of the historic Quinta which began in 2009.

Situated on the South bank of the River Douro between the villages of Pinhao and Tua, the Quinta forms a natural amphitheatre with a variety of exposures from West-facing to North-facing. The Quinta is planted with most of the classic Douro varietals including a dominant portion of Touriga Franca and Touriga Nacional. A peculiarity of the soils of the Quinta is the presence of tin and gold tailing from the old mine workings at the top of the estate, lending a distinctive minerality to the estate's Ports.

### VINTAGE OVERVIEW

While 2011 was another exceptionally dry year, there was plenty of rainfall from October to December 2010. This abundant autumn/winter rainfall created good water reserves deep in the Douro subsoil, critical to the vines' development. April and May were hotter than usual, which combined with some rain to create humid conditions giving rise to fungal infestations and resulting in some loss of production. This crop reduction meant that 2011 was one of the smallest years in recent memory — 15% below the average. After an early budburst everything indicated an early vintage. Fortunately the weather came to the rescue and timely rainfall paving the way for an ideal final ripening stage. Clear skies and fine, warm weather continued throughout the harvest.

### TASTING NOTE

A powerful, floral nose with hints of tar and green tobacco. On the palate there is fresh blackberry and red plum, finishing with liquorice and mineral elements.

#### WINEMAKER

Charles Symington, Bruno Prats, and Luis Coelho.

#### PROVENANCE & GRAPE VARIETIES

Quinta de Roriz  
Touriga Nacional 42%  
Touriga Franca 28%  
Tinta Francisca 18%  
Sousao 12%

#### WINE SPECIFICATION

Alcohol: 20% vol  
Total acidity: 4.10 g/l tartaric acid

Decanting: Recommended

Suitable for Vegans.

UPC: 094799060888

#### 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.

#### Certified



Corporation

This company meets the highest standards of social and environmental impact