



# QUINTA de RORIZ



## SCORES

94 Points, Wine Spectator, 2018  
94 Points, James Suckling, 2018  
93 Points, Wine Advocate, 2018  
93 Points, Wine Enthusiast, 2018

## VINTAGE PORT 2016

In accordance with a policy of releasing Vintage Ports only in outstanding years, Bruno Prats and the Symington family are proud to announce the release of a 2016 Vintage Port from Quinta de Roriz. This is the second declared Vintage Port made at Quinta de Roriz by the Prats & Symington partnership, since taking ownership of the historic property in 2009.

Quinta de Roriz is one of the oldest estates in the Douro and it was one of the first to sell wine under its own name. Through the 18th and 19th centuries, the leading London wine merchants paid premium prices for Roriz Ports and there are numerous records of the high values obtained for the Quinta's wines at Christies fine wine auctions throughout the 19th century.

## 2016 VINTAGE

Situated on the South bank of the River Douro between the villages of Pinhão and Tua, the Quinta forms a natural amphitheatre with varied exposures but a largely northerly orientation. This provides a cooler aspect that is a distinct advantage in very hot, dry growing seasons such as 2016. A wet winter and spring built up good water reserves and meant that sufficient moisture was conserved in the subsoil, supporting the vines through the summer heat and drought.

## TASTING NOTE

Lifted ripe red fruit aromas which are confirmed on the palate with delicious supple flavors of strawberry and raspberry. There is an interesting mineral streak, backed up by dry tannins that give the wine balance and structure.

### WINEMAKER

Charles Symington and Bruno Prats

### PROVENANCE & GRAPE VARIETIES

Vinha do Canavial vineyard  
Touriga Nacional - old vine

Cerro da Guarita vineyard  
Sousão

### WINE SPECIFICATION

Alcohol: 20% vol  
Total acidity: 4.30 g/l tartaric acid

Decanting: Recommended

Suitable for Vegans.

UPC: 094799060895

### 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



This company meets the highest standards of social and environmental impact

Corporation