

ESTABLISHED 1764



QUINTA *de* RORIZ

QUINTA DE RORIZ
2016 VINTAGE PORT

P+S

PRATS & SYMINGTON

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RORIZ

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Production: 390 cases (12/75cl) — 4,680 bottles

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.

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A PANORAMIC VIEW OF QUINTA DE RORIZ

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At Roriz, the classic schist soil of the Upper Douro Valley predominates but the composition is also influenced by the specific geology of the site where the presence of tin and gold tailings from the old mines at the top of the estate, lend a distinctive minerality to Quinta de Roriz Vintage Ports. 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.

Quinta de Roriz is an early ripening property and did not have to wait, like many other vineyards in the Douro, until the second half of September to start the harvest. A core part of the Quinta de Roriz 2016 Vintage Port comes from the mature, 30-year-old Touriga Nacional plantings on the *Vinha do Canavial* vineyard, which brought complexity and gorgeous floral aromas. This was complemented by a Sousão component, harvested from the estate's higher altitude *Cerro da Guarita* (sentry hill) vineyard and chosen for the excellent acidity and balance that it brought to the structure. The two components were co-fermented to great advantage, the exuberant aromas of the Touriga Nacional accentuated by the freshness and focus provided by the Sousão. The tight-knit body, with a linear streak of minerality running through it, is typical of the estate's distinctive terroir.

This is a small bottling of just 4,680 bottles.

Wine Specification:

- Alcohol by volume: 20% v/v (20°C)
- Total acidity: 4.30(g/l)
- Baumé: 3.7
- Bottled during May 2018 without any filtration
- Winemakers: Charles Symington and Bruno Prats

Tasting Note:

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



THE COURTYARD AND HOUSE AT QUINTA DE RORIZ

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