

QUINTA DE RORIZ 2007 VINTAGE PORT



QUINTA DE RORIZ

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.

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All the grapes were picked by hand and foot trodden in the Quinta's own stone lagares. On the night after picking and filling the lagares, the grapes were trodden for three hours by a team of 20 men. The following day treading was resumed by a smaller team of about 10 men for a further three hours during the day and then another three in the evening. Once the cap rose, the lagares were worked with 'macacos' by groups of between 4 and 6 men. Each component of the blend was held in the Quinta's wooden vats. The wine has no filtration or fining whatsoever. Only 350 cases of the very finest Port produced at the property in 2007 were selected for bottling.



Tasting Notes

Deep opaque purple colour.

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 flavours and a fine tannic structure, lead to a long and lingering slightly drier finish.

Storage | Decanting | Food pairing suggestion and serving

Store the bottle lying down.

Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle.

You may prefer to use a decanting funnel.

One of the great strengths of Vintage Port is that it gives equal pleasure enjoyed young and after several decades in bottle. One of the best pairings with Vintage Port is cheese (cream cheese, blue cheese and cured cheese) but it can also be enjoyed alongside many desserts, or simply on its own.

Wine Specifications

Alcohol: 20% vol (20°C)

Total acidity: 4.7 g/l tartaric acid

Baumé: 3.4

Reviews & Awards

The rich mix of cassis and sloe gives weight and depth to the nose. There is a lot of fruit fleshing out the palate, all very black fruited. Although sweet and lush towards the back raspberry shows itself giving a brighter feel on the finish.

Derek Smedley, May 2009

Vintage Overview

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.

Contemporary Family Comments

We are now reaching the final days of the vintage, it is another beautiful clear day with mild temperatures, we have become so used to this type of weather over the last 6 weeks that we have almost started to take this for granted. One feels very fortunate to have had near perfect conditions throughout this vintage allowing us to produce some very promising wines.
Charles Symington, 15th October 2007