

2003

TINTA RORIZ



APELLATION

Douro

VINEYARDS

Terraces

SOIL

Schist

VINEYARD EXPOSURE

East / South

AGE OF VINES

18 years old

ALCOHOL, VOL%

14,1%

BOTTLING

April of 2005

ANALYSIS

GRAPE VARIETY

100% Tinta Roriz.

VINIFICATION

Grapes are hand picked in small plastic craters.

Manual pumping over with hand plunging in temperature controlled fermentation tanks.

Bottled in April 2005 without fining or filtration.

AGEING

18 months in French oak (85 %) and American oak (15%).

TASTING

Tinta Roriz has long been recognised as one of the premium grape variety in the Douro Valley for the production of high quality Port and table wines. Foot trodden in lagares (granite tanks) the wine was fermented in open stainless steel tanks before being run off into French and American oak barrels to complete the fermentation.

The wine shows smoky characters with intense varietal fruit flavours of spice, pepper and berry aromas. The palate is richly textured with ripe concentrated fruit flavours, well integrated oak and firm structured tannins.

WINEMAKERS

Dominic Morris and Susana Esteban.

