



WARRE'S 2004 BOTTLE-MATURED LATE BOTTLED VINTAGE



Warre's bottle-matured Late Bottled Vintages are the benchmark in this Port category. Aged four years in wood prior to bottling and then aged for at least another four years in the bottle prior to release (although often matured in Warre's cellars for even longer). These wines reveal many of the characteristics of Warre's 'declared' Vintage Port; they share with the latter the provenance, lagar-treading and the unmistakable profile, which only prolonged bottle-maturation can bring to a wine.

FAMILY VINTAGE REPORT

A very wet autumn in 2003 was followed by an exceptionally dry winter and spring. Every month from January to July 2004 had well below-average rainfall; accumulated precipitation up to July was between 50 and 60% lower than the 30-year average. Soil water reserves were at very low levels as the maturation cycle progressed and hydric stress was a real concern. Then the weather pattern turned on its head; rain in August and plenty of it, the highest rainfall in August in the Douro for 104 years. In tandem with the rain came below-average temperatures and as a result ripening slowed dramatically. The vintage had to be delayed by 10 days to allow the grapes to ripen fully. This worked in our favour as the quality of the wines made surpassed all expectations, showing good colour, body and balance.

Charles Symington, Douro, October 2004

TASTING NOTE

Deep garnet centre with a near opaque rim. Brooding damson nose, revealing black fruit, liquorice and subtle mint undertones. Well toned on the palate, generous and muscular with full black fruit flavours, voluptuous and elegant. Very well balanced, an exquisitely crafted wine, very pleasurable drinking now but with evident staying power to go on developing in bottle for at least another decade.

Symington tasting room, 2016

VINEYARDS

Quinta da Cavadinha
Quinta do Alvito
Quinta do Retiro

WINEMAKERS

Peter Symington and Charles
Symington
Miles Edlmann

