

# P+S

PRATS & SYMINGTON · QUINTA DE RORIZ  
DOURO · PORTUGAL



## SCORES

89 Points, Wine Advocate, 2018

# PRAZO DE RORIZ DOC DOURO RED 2016

## THE WINE

The Prazo de Roriz is characterized particularly by red fruit flavors – raspberries and cherries and the Quinta de Roriz terroir provides a distinctive minerality and appealing peppery spice. The Quinta da Perdiz vineyard also provides grapes for the Prazo de Roriz. The wine is made for drinking young, but with the potential for developing in bottle for several years.

## VINTAGE OVERVIEW

An unseasonably warm winter and unseasonably cool spring – both exceptionally wet – were followed by one of the hottest summers on record. At the end of August 40% more accumulated rainfall than the 30-year average was recorded in the Douro and these water reserves attenuated the effects of the very hot and dry summer. Timely rain came to the rescue during two days in late August, refreshing the vines straining from the heat and putting maturations back on track. Phenolic ripeness was reached with relatively low Baumés, proving excellent for balanced, elegant wines. The vintage started at both Quinta de Roriz and Quinta da Perdiz on September 15th and was concluded on October 11th and 10th, respectively; a later vintage than normal.

## WINEMAKING

The hand-picked grapes for Prazo de Roriz are placed in small, shallow containers and on arrival at the Quinta de Roriz winery the bunches are manually sorted, after which the berries undergo an automated selection process to ensure that only grapes in ideal condition reach the stainless steel vats. Following gentle crushing, fermentation is induced through inoculation with a specially selected yeast culture and proceeds at temperatures between 72 and 75°F. Gentle macerations are favoured in order to produce fresh and fruity wines, approachable from a young age whilst retaining good ageing potential.

## WINEMAKER

Bruno Prats and Charles Symington, backed up by Pedro Correia and Luís Coelho.

## PROVENANCE & GRAPE VARIETIES

Quinta de Roriz and Quinta da Perdiz, Douro- Cima Corgo.  
30% Touriga Nacional  
30% Touriga Franca  
15% Tinta Roriz  
25% mixed varieties

Decanting: Not Required

UPC: 094799060796

## STORAGE & SERVING

Ready for immediate consumption, although the wine has potential to continue developing favourably in the bottle.

## WINE SPECIFICATION

Alcohol: 13.9% vol  
Total acidity: 5.0 g/l tartaric acid

## Certified



This company meets the highest standards of social and environmental impact

Corporation