

# P+S

PRATS & SYMINGTON · QUINTA DE RORIZ  
DOURO · PORTUGAL



## SCORES

90 Points, EDITORS CHOICE  
Wine Enthusiast, 2020  
89 Points, Wine Advocate, 2019

# PRAZO DE RORIZ DOC DOURO RED 2017

## 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

The 2017 agricultural year was abnormally precocious. The harvest started on August 28th at Quinta da Perdiz and on August 29th at Quinta da Perdiz. The fruit picking ended on September 18th at Roriz and on September 20th at Perdiz.

## 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.  
35% Touriga Franca  
25% Touriga Nacional  
20% Tinta Roriz  
20% mixed varieties

## AGEING & PRODUCTION

6 months in 400L neutral French oak barrels.

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: 14.2% vol  
Total acidity: 5.04g/l tartaric acid

Certified



Corporation

This company meets the highest standards of social and environmental impact