

P+S

PRATS & SYMINGTON · QUINTA DE RORIZ
DOURO · PORTUGAL



SCORES

90 Points, Wine Spectator, 2021
89 Points, Wine Enthusiast, 2021

PRAZO DE RORIZ DOC DOURO RED 2018

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

2018 started off very dry, with the soils parched by the previous year's rainfall deficit. However, the spring heralded abundant rain with the months between March and June all recording above-average precipitation, which amply replenished soil water reserves. The wet, cool spring and generally unsettled conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed, but a hot and dry August put maturations back on track. Climatic conditions in early September favored balanced ripening of the berries with good levels of acidity that are reflected in this wine's balance. The vintage began at the Roriz and Perdiz vineyards on September 17th; the Touriga Nacional was picked from the 20th and the Touriga Franca from the 27th.

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 favored in order to produce fresh and fruity wines, approachable from a young age while retaining good aging potential.

WINEMAKER

Bruno Prats and Charles Symington,
Pedro Correia and Miguel Bessa.

PROVENANCE & GRAPE VARIETIES

Quinta de Roriz and Quinta da Perdiz,
Douro- Cima Corgo.
35% Touriga Franca
20% Touriga Nacional
20% Mixed varieties
15% Tinta Roriz
10% Tinta Barroca

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: 14.5% vol
Total acidity: 5.4g/l tartaric acid

Certified



Corporation

This company meets the
highest standards of social
and environmental impact