

P+S

PRATS & SYMINGTON · QUINTA DE RORIZ
DOURO · PORTUGAL



SCORES

93 Points, James Suckling, 2023
91 Points, Wine & Spirits, 2022

PRAZO DE RORIZ DOC DOURO RED 2019

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 Prazo. The wine is made for drinking young, but with the potential for developing in bottle for several years.

VINTAGE OVERVIEW

We had a very dry and mild winter and spring, and by late summer the vines were in need of water to keep maturations on track. Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water. Before the vintage, we experienced fine conditions including some useful rain in late August, which re-hydrated the vines. We were blessed with ideal harvest conditions throughout September with clear sunny days bringing moderate temperatures that contributed to balanced ripening — evident in the excellent balance between the levels of acidity and sugar. Yields were closer to average following the exceptionally small years of 2017 and 2018. Expressive aromas, freshness and liveliness are the hallmarks of the 2019 wines.

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 Nacional
20% Touriga Franca
20% Mixed varieties
15% Tinta Roriz
10% Tinta Barroca

AGEING & PRODUCTION

6 months in 400L 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: 13.6% vol
Total acidity: 5.4g/l tartaric acid

Certified



Corporation

This company meets the
highest standards of social
and environmental impact