

P+S

PRATS & SYMINGTON · QUINTA DE RORIZ
DOURO · PORTUGAL



PRAZO DE RORIZ DOC DOURO RED 2021

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

Following a succession of very hot and dry years in the Douro, the 2021 growth cycle and harvest were some of the coolest in recent years. While large areas of Europe experienced extreme heat (with July being the hottest ever recorded in the continent), the Douro experienced an unusually cool summer with none of the heat waves that have become common in the region. Moderate conditions in 2021 encouraged slower, gradual maturations with balanced ripening, while the harvest itself was defined by three key periods of rain impacting our picking schedule. The remarkably cool nights contributed to excellent acidity and very good colour in the wines. The 2021 harvest was drawn out over six weeks, contrastingly sharply with that of 2020, which lasted less than a month.

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.
30% Touriga Nacional
20% Tinta Roriz
15% Tinta Barroca
15% Touriga Franca
20% Mixed varieties

AGING & 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: 13.5% vol
Total acidity: 5.8g/l tartaric acid

Certified



Corporation

This company meets the
highest standards of social
and environmental impact