

P+S

PRATS & SYMINGTON



Prats & Symington was founded in 1999 as a joint venture between the well known Bordeaux winemaker, Bruno Prats and the Symington family. It is an independent company specialising in dry red wines which has been at the forefront of the DOC Douro quality revolution and instrumental in driving forward the high quality image of the region.

PRAZO DE RORIZ 2016

THE WINE

The Prazo de Roriz is characterized particularly by red fruit flavours — 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 22 and 24°C. Gentle macerations are favoured in order to produce fresh and fruity wines, approachable from a young age whilst retaining good ageing potential.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Quinta de Roriz and Quinta da Perdiz in the Cima Corgo subregion of the Douro. Grape varieties: Touriga Franca (30%), Touriga Nacional (30%), Tinta Roriz (15%) and mixed varieties (25%).

AGEING

Six months in 400 litre French oak barrels.

STORAGE & SERVING

Ready for immediate consumption, although the wine will develop very favourably in the bottle.

WINE SPECIFICATION

Alcohol: 13.9 % vol.
Volatile acidity: 0.45 g/L (acetic acid)
Total acidity: 5.0g/L (tartaric acid)
pH: 3.7
Total sugars (glu+fru): 0.8 g/l
Colour intensity: 1.0
Allergy information: Contains Sulphites