

# 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 2018

### 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

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 favoured 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 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, Charles Symington, Pedro Correia and Miguel Bessa.

### PROVENANCE & GRAPE VARIETIES

Quinta de Roriz e Quinta da Perdiz, Douro - Cima Corgo.  
Touriga Franca 35%, Touriga Nacional 20%, Tinta Roriz 15%, Tinta Barroca 10% e mistura de castas 20%.

### AGEING

6 months in 400 litre French oak barrels.

### STORAGE & SERVING

Ready for immediate consumption, although the wine will develop very favourably in the bottle for up to five years.

### WINE SPECIFICATION

Alcohol: 14,5% vol.  
Volatile acidity: 0,53 g/L (acetic acid)  
Total acidity: 5,4 g/L (tartaric acid)  
pH: 3,71  
Total sugars (glu+fru): < 0,7 g/L  
Colour intensity: 1,2  
Allergy information: Contains Sulphites