

P+S

PRATS & SYMINGTON · QUINTA DE RORIZ

DOURO · PORTUGAL



Quinta de Roriz

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.

GRAPE VARIETIES:

55% Touriga Franca | 45% Touriga Nacional

Alcohol	pH	Total Acidity	Ageing	Winemakers
14% vol.	3.66	5,9 g/L (ácido tartárico)	15 months in 400 litre french oak barrels	Bruno Prats Charles Symington Pedro Correia Miguel Bessa