



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 2022

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

The three months leading up to the vintage were among the hottest and driest ever recorded in the Douro, with a succession of heatwaves, unprecedented in their scope and duration. We had — until the end of August — 70% less rainfall than the 30-year average and the soils were visibly parched. However, it was quite extraordinary just how well the vines were looking with few vineyards showing signs of hydric stress - a testament to their resilience and adaptability to harsh conditions. September brought a considerable drop in temperatures both by day and by night, and the importance of this cannot be overstated, easing the strain on the vines, and providing propitious conditions for maturations to progress. It is incredible that the Douro has come through such trying conditions, delivering wines at an outstanding level of quality.

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 and Quinta da Perdiz, Douro - Cima Corgo.
Touriga Nacional 30%, Touriga Franca 20%, Tinta Roriz 15%, Tinta Barroca 15%, mixed varieties 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: 13,5% vol.
Volatile acidity: 0,5 g/L (acetic acid)
Total acidity: 6,0 g/L (tartaric acid)
pH: 3,72
Total sugars (glu+fru): < 1,0 g/L
Allergy information: Contains Sulphites