

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 2021

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

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 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%, Tinta Roriz 20%, Tinta Barroca 15%, Touriga Franca 15% and 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: 5,8 g/L (tartaric acid)
pH: 3,65
Total sugars (glu+fru): < 0,6 g/L
Allergy advice: Contains sulphites.
Compatible with vegetarian and vegan diets