

# 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 2019

### THE WINE

The Prato 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 Prato de Roriz. The wine is made for drinking young, but with the potential for developing in bottle for several years.

### VINTAGE OVERVIEW

We had a very dry and mild winter and spring, and by late summer the vines were in need of water to keep maturations on track. Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water. Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water. Before the vintage, we experienced fine conditions including some useful rain in late August, which rehydrated the vines. We were blessed with ideal harvest conditions throughout September with clear sunny days bringing moderate temperatures that contributed to balanced ripening — evident in the excellent balance between the levels of acidity and sugar. Yields were closer to average following the exceptionally small years of 2017 and 2018. Expressive aromas, freshness and liveliness are the hallmarks of the 2019 wines.

### WINEMAKING

The hand-picked grapes for Prato 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 35%, Touriga Franca 20%, Tinta Roriz 15%, Tinta Barroca 10% 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: 13,6% vol.  
Volatile acidity: 0,4 g/L (acetic acid)  
Total acidity: 5,4 g/L (tartaric acid)  
pH: 3,64  
Total sugars (glu+fru): < 0,6 g/L  
Allergy information: Contains Sulphites