P+S

PRATS & SYMINGTON · QUINTA DE RORIZ

DOURO · PORTUGAL



Chryseia 2016 was made with the finest grapes from Prats & Symington's own Douro Valley vineyards, Quinta de Roriz and Quinta da Perdiz. As with all previous Chryseia wines, Quinta da Vila Velha, owned by James and Rupert Symington and which neighbours Quinta de Roriz, also contributed for the blend.

One of the hottest and driest summers on record was preceded by a very wet growing season, which proved providential in mitigating the effects of the drought. Rain showers towards the end of August and again during mid-September refreshed the vines and were decisive in achieving balanced maturations. The more moderate daytime and nighttime temperatures of the second half of September were equally important for the successful outcome of this great year.

Tasting note, Bruno Prats (October 2018): A rich and powerful red with astonishing roundness of tannins. On the nose the fruit is upfront with notes of plum, blackcurrant and a touch of mocha and dark chocolate. The wood is perfectly integrated. The silky and velvety tannins are followed by a very fresh and long aftertaste. A seductive wine even at this early stage with a great ageing potential.

GRAPE VARIETIES:

60% Touriga Nacional | 40% Touriga Franca

14% vol. 3.67 5.3 g/L 15 months in Bruno Prats (tartaric acid) 400 litre french Charles Syming	Alcohol
(tartaric acid) 400 litre french Charles Syming oak barrels Pedro Correi	14% vol.