

CHRYSEIA  
2008  
DOURO



P+S  
PRATS & SYMINGTON LDA

The Chryseia 2008 was made from a judicious selection of grapes chosen from the vineyards of Perdiz, Vila Velha, Vesúvio and Bomfim. Of the 150,000 kgs of grapes vinified, a rigorous selection of the resulting wines led to the bottling of 33,945 bottles of Chryseia. The wine was bottled in November, 2009.

There are years in the Douro that seem to be heaven-sent and 2008 was one such year. Although we went through moments of uncertainty and anxiety, a combination of luck and good decision-making worked in our favour. The very wet conditions in the early Spring resulted in a relatively poor fruit-set throughout the region. In April alone, 114mm of rain was recorded at Bomfim. Three very dry months followed, albeit with mild temperatures. The lack of rain would have been a real problem if the customary, searing summer heat had arrived, but thankfully that was not the case. This delayed the grapes' ripening, but some timely showers in early September, followed by a long, dry and very warm spell, allowed the grapes to recover rapidly. The decision to pick late, in order to benefit from these favourable conditions, was spot on, and resulted in very high quality fruit arriving at the winery, which, in turn, allowed us much scope to produce quite remarkable wines.

GRAPE VARIETIES: 50% Touriga Nacional / 50% Touriga Franca. The Touriga Nacional was sourced from Vila Velha, Bomfim and Vesúvio, whilst the Touriga Franca was drawn from Vila Velha and Perdiz.

The 12 month ageing in new French oak barrels retained and helped shape the wine's fruit *finesse*, rounding off the full, powerful tannins.

CHRYSEIA 2008 · TASTING NOTES:

*Deep, intense colour. Very fragrant aromas. Discreet toastiness with fresh aromas of black cherries and red fruits and a hint of liquorice. On the palate, supple, generous and inviting. The powerful tannins are coated in delicious expressive fruit of great finesse. The finish is tender, silky and very long. A wine of great elegance.*

Bruno Prats · April 2010.

ALCOHOLIC STRENGTH:	PH:	TOTAL ACIDITY:	VOLATILE ACIDITY:	REDUCING SUGARS:	COLOUR INTENSITY:
14.1° vol	3.65	5.10 g/l (tartaric acid)	0.48 g/l (acetic acid)	2.3g/l	1.6
AGEING:	COOPERS:	NEW WOOD:	TOTAL PRODUCTION:	WINEMAKERS:	
12 months in new French oak barrels of 400 litres.	Tonnellerie du Sud-Ouest Tonnellerie Taransaud Tonnellerie Boutes	100%	2.828 cases of 12/75 cl.	Bruno Prats Charles Symington	