

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.

POST SCRIPTUM

DE CHRYSEIA

2023

THE WINE

Post Scriptum is a partner wine to Chryseia, drawn from the same vineyards. Its profile is similar, with expressive, fresh and concentrated fruit married to exquisite balance and elegance. Lighter oaked, it is ready to enjoy at a younger age.

VINTAGE OVERVIEW

Abundant rainfall in the first half of winter reversed the severe drought of 2022, satisfactorily replenishing soil water levels. Although the period from February to April was exceptionally dry and mild, generous late spring rains in May and June sustained the vines throughout the ripening cycle. While much of Europe faced extreme heatwaves during the summer, July temperatures in Portugal were close to normal and, in the Douro, slightly below average. Although there was virtually no rainfall in the Douro during July and August, reasonable soil moisture, combined with comparatively moderate temperatures, favoured good levels of acidity, balanced maturations, and good phenolic development. Perfectly timed rain in early September provided an excellent start to the harvest, which was conducted under outstanding conditions during the first half of the month.

WINEMAKING

The grapes are sorted by hand before undergoing destemming and an automated berry selection process. They are then gently crushed before being transferred to the fermentation vats where they are inoculated with a specially selected yeast culture and fermented at 25C. During fermentation, the wines are gently macerated in order to produce an earlier drinking wine but with the ability to mature in bottle.

WINEMAKERS

Bruno Prats, Charles Symington, Pedro Correia and Miguel Bessa.

WINE SPECIFICATION

Alcohol: 14% vol.
Volatile acidity: 0.7 g/L (acetic acid)
Total acidity: 5.4 g/L (tartaric acid)
pH: 3.7
Total sugars (glu+frut): <1.0 g/l
Allergy information: Contains Sulphites

PROVENANCE & GRAPE VARIETIES

Quinta de Roriz, Quinta da Perdiz - Douro, Cima Corgo.
Touriga Nacional 50%, Touriga Franca 25%, Tinta Roriz 5%, Tinta Barroca 5%, other varieties 15%.

AGEING & PRODUCTION

12 months in 400L French oak barrels (second and third year).

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle.