

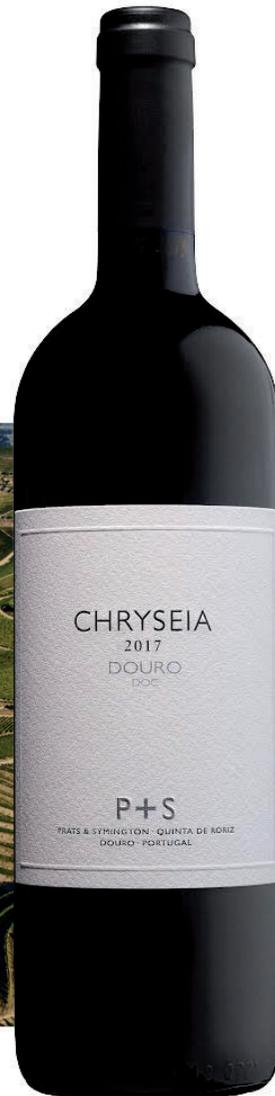
P+S

PRATS & SYMINGTON · QUINTA DE RORIZ

DOURO · PORTUGAL



Quinta de RORIZ



Chryseia 2017 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.

2017 was the second driest year in the Douro and easily the hottest of the last four decades. For the vines' vegetative cycle, between March and September, the cumulative rainfall deficit averaged 50%. The dry, mild winter was followed by the three crucial spring months – March, April and May – that were cumulatively 2.6°C warmer than average. The lack of rain notwithstanding, the regional grape varieties responded with characteristic resilience, adjusting early on to the exceptionally dry conditions that prevailed from the outset of the year. Unsurprisingly, the precocity of the year's vegetative cycle resulted in the earliest vintage ever recorded; picking starting on the 28th of August with Tinta RORIZ in both Quinta de RORIZ and Quinta de Perdiz, and finished on the 18th of September in RORIZ and the 20th in Perdiz, with the Touriga Franca and some Touriga Nacional. Fortunately, the heat abated a little during September, especially nocturnal temperatures, which created a beneficial situation reflected in the high quality of the grapes received in the winery. The outcome of the vintage surpassed all expectations.[]

Tasting note, Bruno Prats (October 2019): Intense color which reflects great concentration. On the nose the oak is perfectly integrated and the floral notes of the Touriga Nacional combine well with the more balsamic notes of the Touriga Franca. A touch of chocolate on the finish. On the palate the structure is very rich and long. The tannins are round and soft with elegance, minerality and freshness. The finish is very long and aromatic. A wine of great ageing potential, balancing great concentration with elegance and finesse.

GRAPE VARIETIES:

75% Touriga Nacional | 25% Touriga Franca

Alcohol	pH	Total Acidity	Ageing	Winemakers
14% vol.	3.63	5.5 g/L (Tartaric acid)	16 months in 400 litre french oak barrels	Bruno Prats Charles Symington Pedro Correia