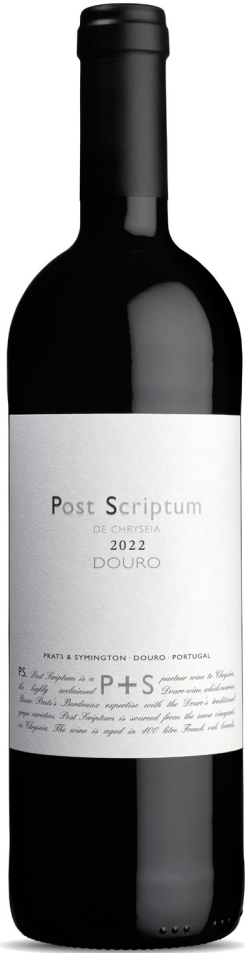


P+S

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

2022

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

The three months leading up to the vintage were among the hottest and driest ever recorded in the Douro, with a succession of heatwaves, unprecedented in their scope and duration. We had — until the end of August — 70% less rainfall than the 30-year average and the soils were visibly parched. However, it was quite extraordinary just how well the vines were looking with few vineyards showing signs of hydric stress - a testament to their resilience and adaptability to harsh conditions. September brought a considerable drop in temperatures both by day and by night, and the importance of this cannot be overstated, easing the strain on the vines, and providing propitious conditions for maturations to progress. It is incredible that the Douro has come through such trying conditions, delivering wines at an outstanding level of quality.

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.

PROVENANCE & GRAPE VARIETIES

Quinta de Roriz, Quinta da Perdiz - Douro, Cima Corgo.
Touriga Nacional 50%, Touriga Franca 40%, Tinta Roriz 10%.

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.

WINE SPECIFICATION

Alcohol: 14% vol.
Volatile acidity: 0.6 g/L (acetic acid)
Total acidity: 5.8 g/L (tartaric acid)
pH: 3.7
Total sugars (glu+frut): 0.9 g/l
Allergy information: Contains Sulphites