

P+S

PRATS & SYMINGTON



In 1999, the Prats & Symington families (of Bordeaux and the Douro Valley respectively) came together to share skills and reimagine the style of Douro DOC wines. More than two decades later, Chryseia has become an internationally recognised benchmark for elegant and fine Douro DOC redwines.

POST SCRIPTUM

DE CHRYSEIA

2024

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

Whilst world climatic records continued to be broken (hottest ever April), in the Douro conditions were relatively moderate through most of the spring and the first half of the summer. Spring temperatures were either close to or marginally below average, and there was no drought through the season, even though rainfall was down by half during April and May (following a wet winter which created good soil water reserves). Near normal rainfall in June and July helped to mitigate the effects of some heat spikes and two successive heat waves in July and August. Ideal conditions were in place for well-paced, gradual ripening of the grapes with sugars and acidity in harmony. Weather conditions through September were near perfect, delivering text-book maturations and a classic sequence of harvesting different grape varieties – each at the optimum point of ripening. Moderate daytime temperatures with cool nights led to ideal phenolic development, good colour and excellent acidity.

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 25°C. 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.
52% Touriga Nacional, 38% Touriga Franca, 7% Tinta Roriz, 3% Tinta Barroca.

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.
Residual Sugar: 0.7 g/l
Acidity: 5.4 g/l (tartaric acid)
Allergy information: Contains Sulphites
Vegetarian: Yes

TASTING NOTES

On the nose there is an immediate impression of the purity of fruit – a touchstone of the great quality of this year. Impressive also are the clear, defined floral aromas, no doubt delivered by the excellent showing of the Touriga Nacional – Touriga Franca duo. Seductive on the palate, silky and elegant with the round tannins joining with the bright acidity to sculpt a wine of great precision and harmony. A magnificent Post Scriptum.