

CHRYSEIA
2006
DOURO



In the foreground: Vineyard terraces at Quinta da Perdiz, Upper Douro Valley, Portugal

Chryseia 2006 was made from a rigorous selection of grapes from Quinta da Vila Velha, Quinta do Bomfim and Quinta do Vesuvio. Of the 261.000 kgs. of grapes vinified, 16% were classified for Chryseia, which corresponds to 36.000 bottles.

There was enough rainfall during winter to replenish the water table that had fallen drastically due to the previous two very dry winters. The high temperatures registered in spring led to severe hailstorms on the night of the 14th June. Quinta da Perdiz was severely affected by the storm and therefore no grapes from this property were used for Chryseia 2006. July was an extremely hot month and temperatures of 40° were registered at Quinta do Vesuvio almost every day. August was not as hot, and the 47mm of rainfall that fell on the 16th and 18th acted as a stimulus for vine metabolism resulting in good maturations and enormous concentration. September started warm and dry but quickly cooled off. After the rain of the 13th September had dried, picking started at Vila Velha on the 15th and ended at Vesuvio on the 25th before the vines were able to absorb the rainfall that was registered on the 23rd and 24th September.

2006 was a year that favoured grape varieties with more premature ripening patterns. Touriga Nacional represents 60,5% of the final blend of Chryseia 2006, the balance being 39,5% Touriga Franca.

The final blend was aged for 10 months in new French oak barrels to maintain the finesse of fruit and round off the tannins of this powerful and concentrated wine.

CHRYSEIA 2006 · TASTING NOTES:

Very intense youthful colour. Red fruit and discreet wood on the nose. In the mouth the wine shows good acidity, with fresh tannins. Good ageing potential derived from a solid structure and body. Excellent balance. Supple, tender finish with well integrated tannins. A rich, complete and well-bred wine.

Bruno Prats · January 2008

ALCOHOLIC STRENGTH: □	PH: □	TOTAL ACIDITY: □	VOLATILE ACIDITY: □	PRESS WINE: □	NEW WOOD: □
13,9° □	3,65 □	5,10 g/l □ (tartaric acid) □	0,48 g/l □ (acetic acid)	0,4 % □	100 % □
AGEING: □	COOPERS: □	BOTTLING: □	TOTAL PRODUCTION: □	WINEMAKERS: □	
10 months in new french oak casks of 400 lts □	□ Tonnellerie du Sud-Ouest □ □ Tonnellerie Taransaud □ □ Tonnellerie Boutes	September 2007 □	3.000 cases □ of 12/75 cl. □	Bruno Prats □ Charles Symington □	

P+S

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