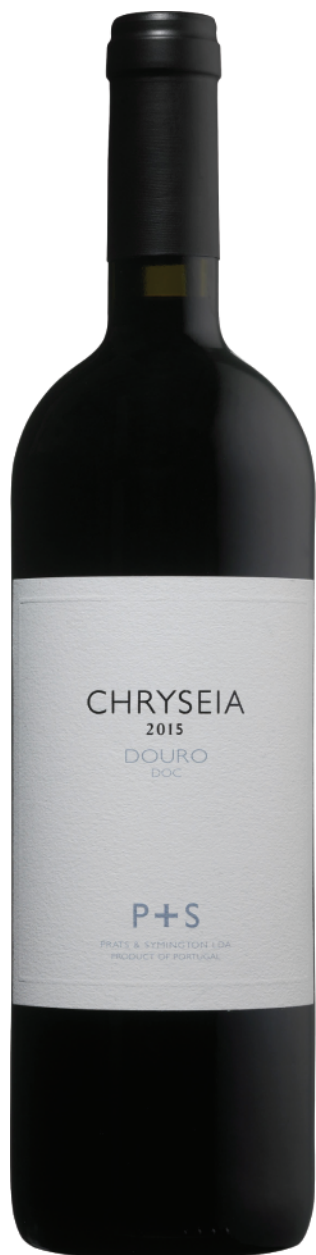


# P+S

PRATS & SYMINGTON LDA



## SCORES

96 Points, Wine Enthusiast, 2018  
94 Points, Wine Advocate, 2018  
93 Points, Wine Spectator, 2018

## CHRYSEIA 2015 DOURO DOC

Prats & Symington is a joint project between Symington Family Estates and Bruno Prats, owner of famed Chateau Cos'd Estournel, which began in 1999. Since then, Chryseia has been a testament to the incredible combination of winemaking expertise from the Douro Valley and Bordeaux, two of the world's most acclaimed wine regions and two world renowned wine makers: A winning formula for beautiful wines.

### THE WINE

Chryseia 2015 was produced from the finest quality grapes drawn from Prats & Symington's two Upper Douro Valley vineyards, Quinta de Roriz and Quinta da Perdiz. Another property, Quinta da Vila Velha, which is privately owned by a member of the Symington family, also contributed some of its best grapes, as it has done for every vintage of Chryseia.

### VINTAGE OVERVIEW

Abundant rainfall at the start of the viticultural year contributed to the replenishment of soil water reserves. This was crucial due to the very dry winter, spring and summer that followed. The spring was one of the hottest and driest of the last three decades. Some timely rain showers in May were of enormous benefit and helped sustain the vines during the very hot, dry months of June and July. August days and nights were relatively cool, mitigating the effects of the drought; the cooler nocturnal temperatures proving decisive in preserving the acidity in the berries and paving the way for balanced maturations. The grapes were picked in excellent condition, resulting in a very fine Chryseia 2015.

#### WINEMAKER

Bruno Prats and Charles Symington,  
supported by Pedro Correia and Luís  
Coelho.

#### PROVENANCE & GRAPE VARIETIES

Quinta de Roriz and Quinta da Perdiz,  
Douro- Cima Corgo.  
65% Touriga Nacional  
35% Touriga Franca

#### AGEING & PRODUCTION

15 months in 400 litre French oak barrels.

UPC: 094799100201

#### STORAGE & SERVING

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

#### WINE SPECIFICATION

Alcohol: 14.2% vol  
Total acidity: 5.2g/l tartaric acid

**Certified**



This company meets the  
highest standards of social  
and environmental impact

Corporation