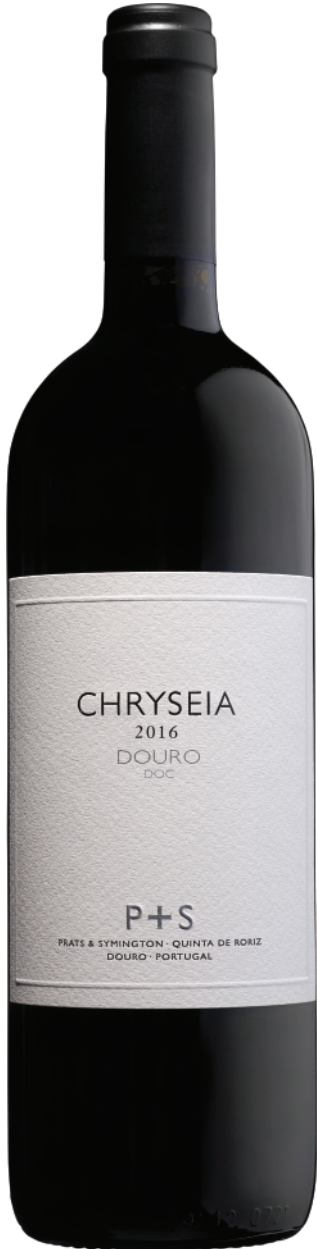


P+S

PRATS & SYMINGTON LDA



SCORES

95 Points, Wine Spectator, 2019
95 Points, Wine Enthusiast, 2019
94 Points, James Suckling, 2021
92 Points, Wine Advocate, 2018



CHRYSEIA 2016 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 2016 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 neighbors Quinta de Roriz, also contributed for the blend.

VINTAGE OVERVIEW

One of the hottest and driest summers on record was preceded by a very wet growing season, which proved providential in mitigating the effects of the drought. Rain showers towards the end of August and again during mid-September refreshed the vines and were decisive in achieving balanced maturations. The more moderate daytime and nighttime temperatures of the second half of September were equally important for the successful outcome of this great year.

TASTING NOTE

A rich and powerful red with astonishing roundness of tannins. On the nose the fruit is upfront with notes of plum, blackcurrant and a touch of mocha and dark chocolate. The wood is perfectly integrated. The silky and velvety tannins are followed by a very fresh and long aftertaste. A seductive wine even at this early stage with a great ageing potential.

WINEMAKER

Bruno Prats and Charles Symington, supported by Pedro Correia.

PROVENANCE & GRAPE VARIETIES

Quinta de Roriz and Quinta da Perdiz,
Douro- Cima Corgo.
60% Touriga Nacional
40% Touriga Franca

AGEING & PRODUCTION

15 months in 400 litre French oak barrels.

UPC: 094799100249

STORAGE & SERVING

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

WINE SPECIFICATION

Alcohol: 14.0% vol
Total acidity: 5.3g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation