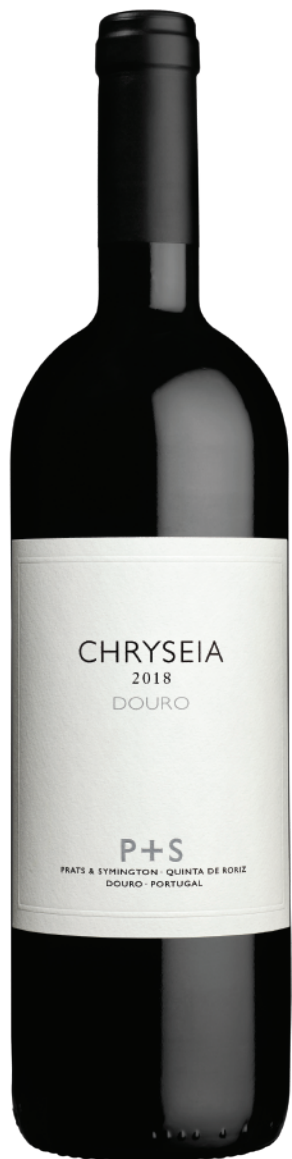


P+S

PRATS & SYMINGTON LDA



SCORES

96 Points, Wine Enthusiast, 2021
Cellar Selection

93 Points, Wine Spectator, 2021
93 Points, James Suckling, 2021

CHRYSEIA 2018 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 2018 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

2018 started off very dry, with the soils parched by the previous year's rainfall deficit. However, the spring heralded abundant rain with the months between March and June all recording above-average precipitation, which amply replenished soil water reserves.

The wet, cool spring and generally unsettled conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed, but a hot and dry August put maturations back on track. Climatic conditions in early September favoured balanced ripening of the berries with good levels of acidity that are reflected in this wine's balance. The vintage began at the Roriz and Perdiz vineyards on September 17th; the Touriga Nacional was picked from the 20th and the Touriga Franca from the 27th.

WINEMAKER

Bruno Prats and Charles Symington, supported by Pedro Correia and Miguel Bessa.

PROVENANCE & GRAPE VARIETIES

Quinta de Roriz and Quinta da Perdiz,
Douro- Cima Corgo.
55% Touriga Franca
45% Touriga Nacional

AGEING & PRODUCTION

15 months in 400 liter French oak barrels.

3,386 Cases produced

UPC: 094799100249

STORAGE & SERVING

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

WINE SPECIFICATION

Alcohol: 14.0% vol
Total acidity: 5.9 g/l tartaric acid

Certified



This company meets the highest standards of social and environmental impact

Corporation